

Proper Lights Save Money for Meat Packers See pages 19, 20, 21

Vol. 74

No. 2

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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JANUARY 9, 1926

SWENSON EVAPORATORS- *The Recognized Standard for Animal By-Product Liquors*

Swenson Evaporator Company

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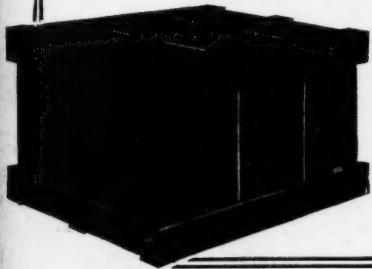
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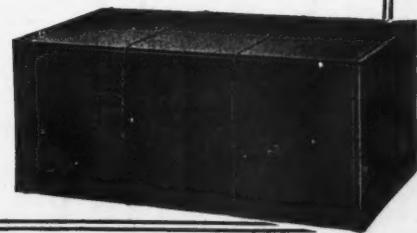
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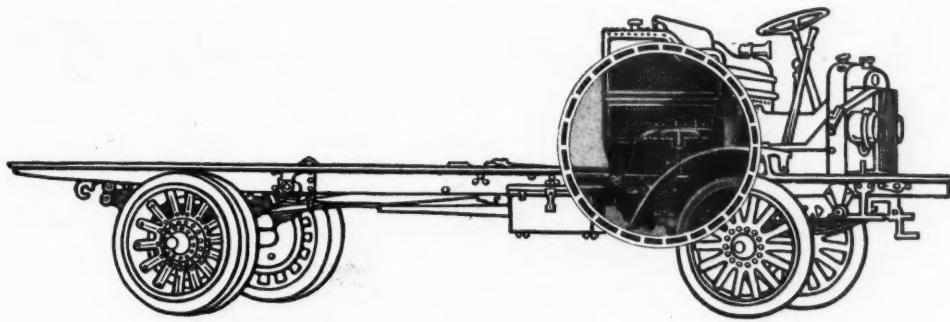
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Autocar short wheelbase design—

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On Autocar trucks the load is more evenly distributed. This minimizes wear on parts and tires, and saves gasoline because a better balanced load is an easier rolling load.

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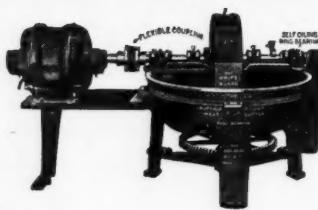
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SERVICE is the test of worth in sausage making equipment — it is one of the qualities by which BUFFALO machines demonstrate their superiority.

BUFFALO Silent Cutters, Grinders, Mixers, Stuffers not only give years of service with practically no upkeep expense, but they also make the very highest quality of sausage in the least time and at lowest cost. Their superior service is due to the fact that they are built for hard work, not to meet a price. Many sausage makers — large and small — in all parts of the world, have replaced other machines with **BUFFALO** equipment.

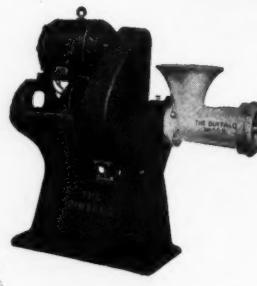
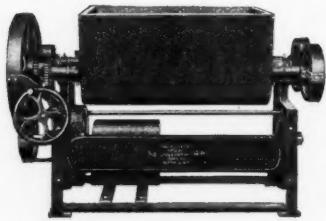
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The **BUFFALO SILENT CUTTER** operates on the only principle by which high quality sausage can be made. Built in sizes to suit the needs of the smallest as well as the largest sausage makers.

The **BUFFALO MIXER** insures thorough mixing. Paddles cannot become loose or break off.



BUFFALO GRINDER
Model 66B. Capacity 9,000 pounds per hour.

Uncle Jake says —



"You can turn the hose on it. It never goes to pieces."

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Write us so that we may send you samples, prices, and a hundred suggested uses as an aid to your business.

Yours truly,

Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.

KALAMAZOO, MICHIGAN

“BOSS” Jumbo Hog Dehairer

Jumbo Dehairers are built in single and twin units. Capacity, 300 to 1,000 hogs per hour.

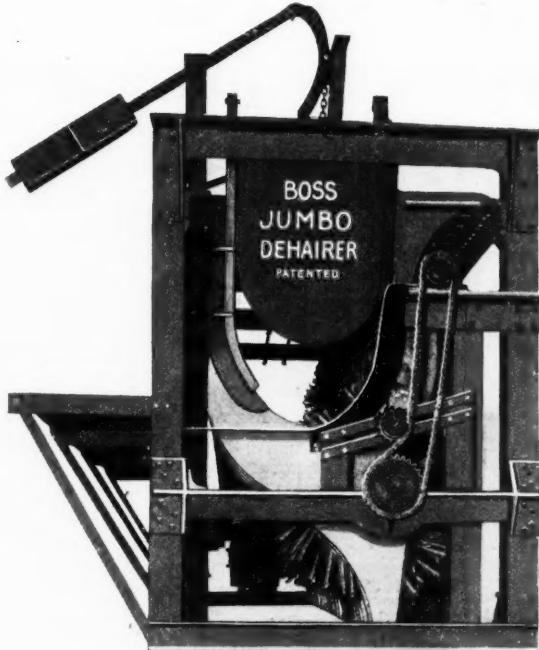
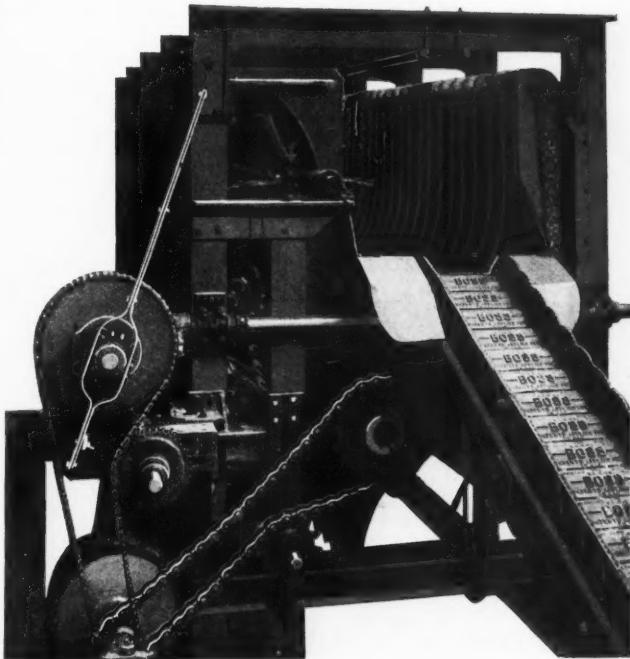
Frame and bars are cast iron. Bars are stationary; each has bearings for shafts. This construction makes “BOSS” Dehairers the simplest, as well as foolproof and avoids breakdowns.

Lower shaft is equipped with ten belt scrapers to each U Bar; upper shaft with six belt scrapers.

Jumbo bars are wider, deeper and heavier than regular and super bars. They accommodate largest and smallest size hogs.

New style End Feed Conveyor conveys hogs from scalding tub into Dehairer as fast as hogs are floated onto it.

Hogs are conveyed through machine and cleaned by revolving short belt scrapers in conjunction with slanted U Bars, making “BOSS” Dehairers the most efficient for perfect results.



New drive arrangement shown above, consists of motor direct connected through flexible coupling to spur gear reducer and roller chain drive to main shaft and conveyor. This drive entirely eliminates overhead shafts and places motor in dry location, easy to get at for oiling, etc.

End control discharge door assures perfectly clean hogs, especially during the hard hair season or when killing heavy hogs.

Door can be operated from gambreling table.

Above 21-foot Jumbo Dehairer is in operation at the Roberts & Oake Plant, U. S. Yards, Chicago.

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Mr. Hottman's crowning achievement is the New

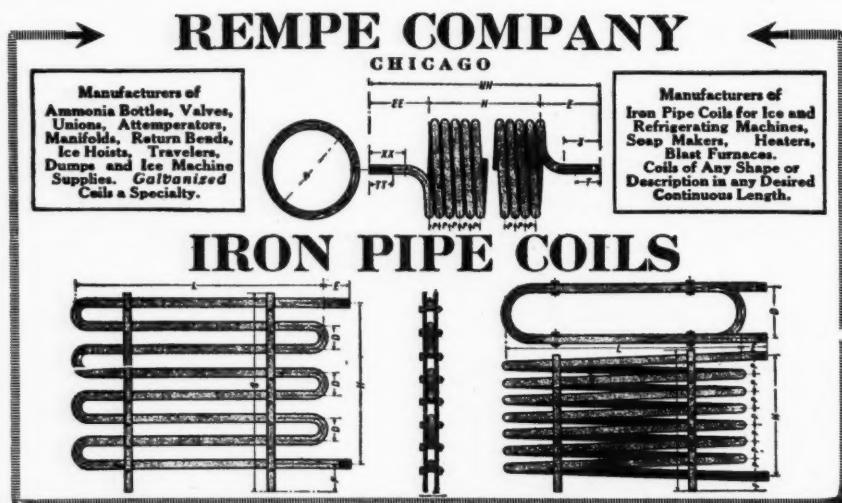
Perfection Silent Cutter

Convincing proof of the wonderful merits of this machine will be furnished by satisfied users. We will gladly send you the names of firms using the Perfection Silent Cutter, upon request.

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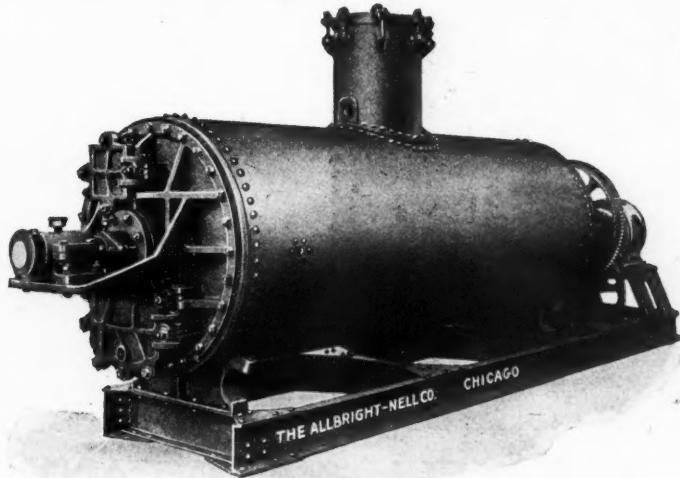
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QUALITY

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SERVICE

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No. 600

WARNING! The LAABS pressure and vacuum processes and apparatus are covered by pending patent applications. When these patents issue no one will have the right to use them unless purchased from us. *Be sure you are guaranteed in writing against loss by infringement if you have purchased or purchase this equipment from others.*

The rendering of animal products is being very successfully carried on by the Laabs Sanitary Rendering Process, by combining cooking with steam and drying in vacuum. By this process dry cracklings are produced and the fats easily obtained by pressing.

Animal products do not require grinding or cutting in small chunks, but only need to be cut so that they will pass into machine, illustrated above, through 18" diameter dome. After materials have been processed they are easily handled by either hydraulic or expeller type presses.

All gases and obnoxious odors are under complete control all of the time and are eliminated.

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1. Produces better finished products.
2. No grinder or crusher is required to prepare the bones or other products for melting or cooking.
3. The digesting of the products, in the presence of 50 lbs. of steam pressure, is done without damage to the fats.
4. Drying under vacuum, with temperature control, makes the highest quality fats of bleachable grades.
5. The low temperature of drying in vacuum leaves all the albuminous substances in the crackling, and thereby produces a higher percentage of ammonia value in the cracklings.
6. Bones are softened by the steam cooking and are handled easily by either hydraulic or expeller type presses.
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8. Absolute, perfect control of sanitary conditions.
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10. Less cost to operate.
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12. Occupies less floor space.

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Quick Safe Simple

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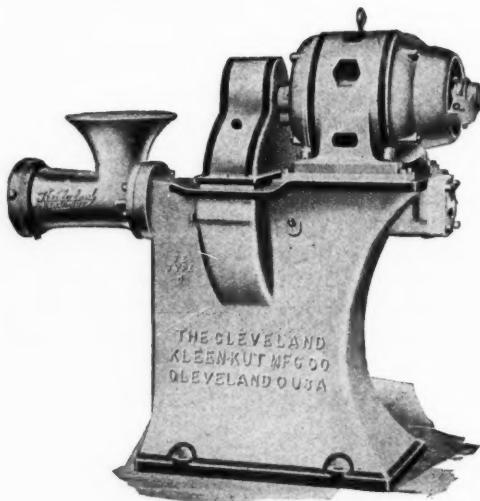
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We are using two of your No. 7E type K Cleveland Kleen-Kut choppers and want to say that we are more than pleased with them. Their performance, smooth running and time saving is wonderful.

We are now able to grind our meat in one-third the time that it used to take us and this alone will make the machine pay for itself in a short time.

We know that we have made no mistake in purchasing this machine and if you care to, you can refer any of your future prospects to us for reference.

Yours very truly,
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By Bruno Richter
HCT.EP (signed)



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The Plates are reversible and can be used on both sides. The holes are on

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The Specialty Manufacturers Sales Co.

Represented by Chas. W. Dieckmann

Main Office

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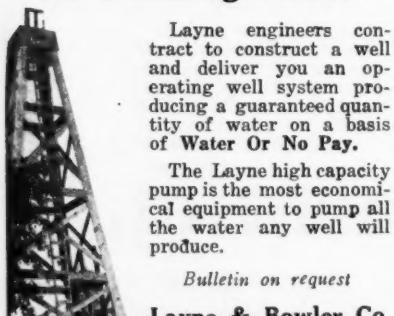
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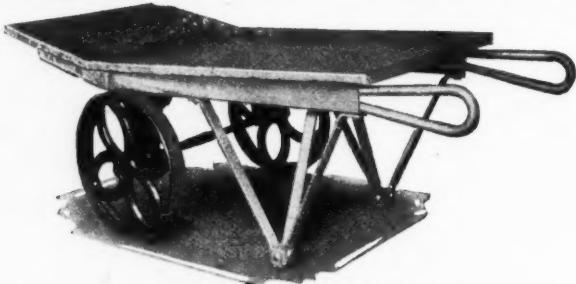
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The distance from ring to floor is 26½ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

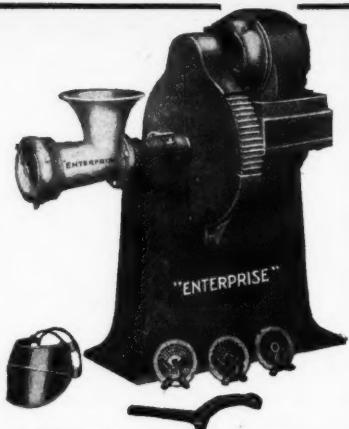
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January 9, 1926.

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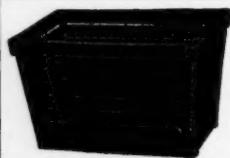
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"HOOK 'ER TO THE BILER"
Don't buy 'er till you try 'er.
"HOOK 'ER TO THE BILER"
Make your old works hum.
"HOOK 'ER TO THE BILER"
Never on the "bum."
"HOOK 'ER TO THE BILER"
Never made a wreck.
"HOOK 'ER TO THE BILER"
Save your legs and neck.
"HOOK 'ER TO THE BILER"
Shoot the counter-weight.
"HOOK 'ER TO THE BILER"
Golly, ain't she great!
"HOOK 'ER TO THE BILER"
Find she isn't slow.
"HOOK 'ER TO THE BILER"
Watch 'er come and go!
"HOOK 'ER TO THE BILER"
Safest thing in town.
"HOOK 'ER TO THE BILER"
Never break 'er down.
"HOOK 'ER TO THE BILER"
Make upstairs secure.
"HOOK 'ER TO THE BILER"
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There's a good dozen of truth slogans. If one or more gets under your hide you will

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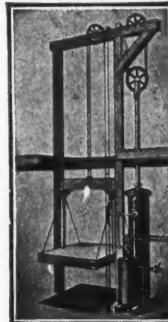
"(As the English Editor suggested when he refused our ads because of our "Style" and demanded this instead of "Hook'er")

"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

Over 3,000 in daily use.

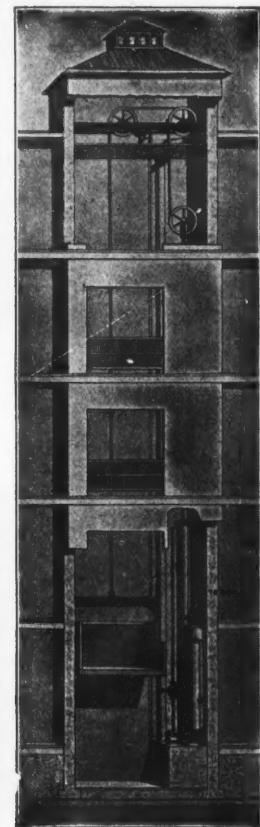
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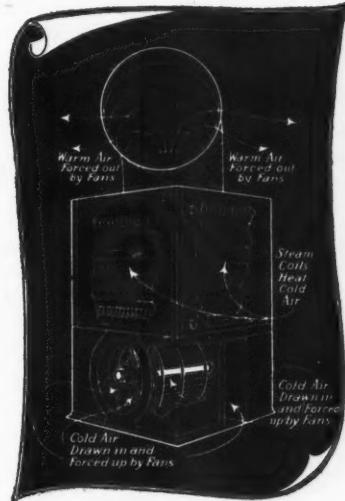
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No. 2

Is Your Meat Plant Lighted Right?

Poor Lighting Increases Cost of Production and Cuts Down Quality and Quantity of Your Products

Artificial lighting is a necessity in the meat packing plant.

Some departments receive light only from artificial sources; others are illuminated during the darker hours of the working day. There are few that do not need artificial light at some time or other during the year.

Efficiency of the lighting system exerts no little influence on the quantity and the quality of production and the cost of doing business.

Nor does the amount of light in a department necessarily determine the efficiency with which the department is illuminated.

In many cases the amount of light may be reduced, and its efficiency increased by properly spacing the outlets, and so shading them that the light is correctly diffused and glare eliminated.

When this can be done there is a direct money saving that is worth while.

Dirty Bulbs Waste Current.

If electric light bulbs are not kept clean as much as **sixty-six per cent of the current may be wasted**.

These are some things that should be investigated if complaints are received that certain departments are not sufficiently lighted.

Lack of sufficient light is a handicap to any business.

When departments are not properly illuminated, troubles are frequently caused, the reasons for which are not determined readily.

Insufficient light increases the possibilities of damage to products. Quite often workmen are blamed for carelessness and poor workmanship when they are in no way at fault. If certain departments have more damaged products than seem necessary it will pay you, Mr. Packer, to look into the lighting of that department.

Maybe you have had trouble keeping workmen on certain jobs.

Labor turnover is always high where there is improper lighting.

Poor Light Increases Labor Turn-over.

Workmen will not remain on jobs where there is insufficient light, or where the electric light globes are so spaced and the light so reflected as to cause eye strain.

It costs money to hire and train workers. Perhaps you can reduce this expense by seeing to it that those departments in which you have high labor turnover are properly illuminated.

Dark areas and shaded portions of departments cost money and increase the liability of accidents.

A dark spot is an invitation for those employees so inclined to loaf. And how can accidents be avoided if a workman cannot see where he is going and what he is doing?

Few packing plant managers seem to appreciate the need and the value of proper lighting. The result is that few packing plants have illuminating systems that are real aids to the business.

Some departments, such as curing

cellars, are provided with more lights than are necessary. This is a needless waste.

Others do not have enough, and there are still others in which there are enough outlets which are not properly spaced and shaded. Here again there is loss and inefficiency, which might be eliminated easily.

[The following article, written by an illuminating engineer, points out some of the faults of packinghouse illumination, and offers many suggestions for making the system efficient, reducing operating costs and increasing the quantity and the quality of the products.

[It is worth the careful study and consideration of all packing house managers.]

Artificial Illumination in Meat Packing Plants

By Walter Sturrock, Engineering Dept., National Lamp Works.

In the past fifty years the meat packing industry has grown from the simple business of obtaining edible meats from the cattle, hogs and sheep to a highly diversified and very efficient system.

In the modern meat packing establishment we find departments not only for killing and dressing the meat, preparing it for shipment, making sausage, oleomargarine, rendering lard, smoking hams and bacon; but also for preparing the hides, making soap, glue, greases, pharmaceutical products, fertilizer, and many other by-products.

Every possible means is adopted to improve the methods not only of preparing the edible meats, but in making use of the many by-products.

Need for Good Lighting.

The importance of good lighting in any industry becomes relatively greater as the industry itself advances and broadens its scope of activity. The problem of providing suitable illumination in the meat packing industry, therefore, has grown increasingly essential as meat packing establishments have advanced to their present highly diversified stage.

Yet very few companies in the industry have kept pace with their other developments in having their buildings well

Light in Dark Places!

How is your plant lighted? Have you ever thought about it?

It may be too dark, or it may be too light. It isn't so much the amount of light, as the way it is placed.

Your workmen must see right if you want them to work right. Otherwise you'll have loafing or spoiled product.

Ever think about that lighting proposition?

Read the discussion here. It may seem long-winded, but it will be worth your study.

lighted. Good light will not only enable workers more readily to see their work, but it reduces accidents and makes a more pleasant working atmosphere.

The labor turnover is less; supervision of the men is easier; and the time lost due to employees loafing in dark areas is reduced.

Buildings Poorly Lighted.

The majority of the meat packing buildings are of the mill type construction, having comparatively low ceilings and wide sections, permitting very little or no daylight to penetrate to the center section. Even during daylight hours many parts of the buildings are very poorly lighted.

[This does not apply to modern sausage rooms and certain other daylight-planned departments of the most recently constructed plants.—Editor.]

It is, therefore, imperative to have a well-designed artificial lighting system which will continuously provide ample light for center portions of the buildings, as well as for the outer sections when daylight is insufficient.

Illumination Requirements for Meat-Packing Plants.

The requirements which must be met in the choice of reflecting equipment and in the design of a satisfactory lighting installation are:

1. An adequate supply of light to produce a sufficient level of illumination on all working surfaces, whether in horizontal, vertical, or other planes.

2. Freedom from glare and glaring reflections.

3. The light from the lamps should be so directed and diffused as to avoid objectionable shadows or contrasts of intensity of light.

4. Location of lamps at such spacing distances that a fairly even distribution of light will result.

These requirements are discussed in the following paragraphs.

Foot Candles of Illumination.

How much light is necessary for good illumination?

The answer to this question depends upon whether or not the work being performed requires very close application. For example:

In the killing and dressing departments, where workers are continually using their eyes, illumination should be 10 to 12 foot candles. In the storage rooms, pork cellars, and other places where very little work is being done, two to three foot candles is sufficient. In general, the following foot candles should be provided:

Pork pickle cellar, dry pork cellar, boiler rooms, smoke houses, storage, passage-ways, etc., 2-3 foot candles.

Beef cooler, meat cooler, 4-5 foot candles.

Hog slaughtering, pork cutting and grading, bacon packing, packinghouse market, smoked meat coolers, sausage manufacture, 6-7 foot candles.

Hog dressing, sliced bacon room, beef killing floor, sheep killing and wool picking, 10 foot candles.

Offices and mechanical shops, 10 foot candles.

What is the foot candle?

The foot-candle is the unit of illumination and is measured by the foot-candle meter (see Fig. 1) placed at the location where the work is done.



ONE TYPE OF SHADE.

Fig. 3 A.—This shows an RLM standard dome, fitted with a strong light.

The lighting system should be installed so that it gives a fairly even distribution of illumination on the surface where the work is performed, or the "working plane," which is usually the horizontal.

Glare and Glaring Reflections.

It has been shown that by increasing the quantity of light, the speed and accuracy of vision is increased.

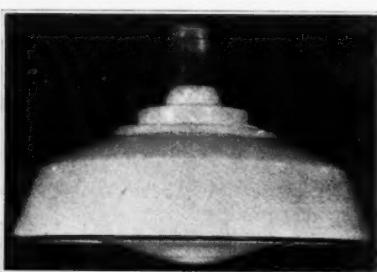


GLASS SHADE FOR LIGHTING.

Fig. 3 B.—Glass reflectors are often used for plant lighting. This picture shows a prismatic glass reflector.

This is only true, however, where the eyes are not subjected to glare. Any brightness within the field of vision of such a character as to cause discomfort, annoyance, interference with vision, or eye fatigue, is a form of glare. In other words, glare is something undesirable.

One of the factors determining the magnitude of glare is the contrast in



A LIGHT DIFFUSER.

Fig. 3 C.—A glass steel diffuser, which gives a soft, glareless light.

brightness between the light source and its surroundings. An extreme case of glare is experienced at night by looking at the bright headlights of an automobile. These headlights, if burning, would scarcely be noticeable during the daytime when the surroundings are also brightly lighted, and glare therefore is not experienced.

For interior lighting the luminaires (lamps) themselves should be of a low degree of brightness, and the surroundings—that is, the ceiling—should be finished with white paint to lessen the contrast and reduce the glare sensation resulting when one looks upward toward the lights.

Effect on the Eyes.

It is generally known that the pupil of the eye contracts when it is exposed to glaring light sources. The practical effect of this contraction, which is nature's "safety valve," is usually overlooked. When one looks at an object its image is formed within the eye, and nerves transmit the picture to the brain. The fundamental factor in vision is the brightness of this image, which is proportional to the area of the pupil and to the brightness of the object viewed.

To illustrate this point, suppose a workman has 10 foot-candles upon his work, but because the light is so glaring, his pupils are contracted to $\frac{1}{8}$ inch diameter. A second workman also has 10 foot-candles upon his work furnished by properly designed lighting units, which are hung well out of the direct line of vision. The absence of glare allows the pupils of his eyes to expand to $\frac{3}{16}$ of an inch diameter.

Then, since the brightness of the image within the eye is proportional to the square of the diameter of the pupil, the images formed on the eye of the second workman will be more than twice as bright as those of the first workman.

Even though the intensity of illumination on the work is exactly the same in each case, the second workman is really enjoying the advantage of twice as much "seeing" light. His "visual doorway" is open a hundred per cent more than that of the first workman, whose eyes are exposed to glare.

There are other beneficial results arising from elimination of glare, such as greater comfort and safety. But the one just stated is directly measurable in terms of foot-candles.

Dark Shadows Should be Avoided.

Small objects illuminated by perfectly diffused light in work areas appear flat and uninteresting, contours are lost, and it is difficult by vision to form a correct judgment of their shape.

On the other hand, deep black shadows may be troublesome, and are a source of constant danger because of what they may conceal. Shadows having a sharp edge or a series of sharp edges, which result from several small light sources near one another, are particularly annoying and dangerous where they dance about revolving pulleys and movable parts of a machine.

In general, none but illuminated shadows with gradually fading outlines should be tolerated.

The number of shadows cast by an object and their prominence depend upon the number and position of sources direct-



IS YOUR KILLING FLOOR AS LIGHT AS IT SHOULD BE?

Fig. 4.—Artificial lighting in the beef-killing department, consisting of 150-watt white bowl lamps in enameled steel reflectors, spaced on 10 foot centers. White bowl lamps of 200 watts would produce excellent lighting for this department.

ing light toward the object. The softness of the shadow depends upon the area of the surfaces from which the light comes, and upon the number of directions from which light is received.

Indirect and dense semi-indirect reflectors, which make the ceiling serve as the principal light source, and large units of the direct-lighting type, therefore make for soft shadows. Small units of the direct type contribute to sharp shadows.

Lighting Units in Packing Plant.

As a general rule lighting units which are satisfactory for application from the standpoints of light diffusion and low brightness will also prove satisfactory from the standpoint of shadow, when a sufficient number are used to provide a satisfactory degree of uniformity in the lighting of the work.

For the work performed in the usual industrial plant, light is required principally on horizontal surfaces, and for this reason it has been customary to calculate illumination values on the basis of that delivered to these surfaces with the assumption that the oblique surfaces of objects would be sufficiently lighted.

This practice, however, in a meat packing plant may result in not enough illumination.

In the dressing departments, for example, the lighting of vertical surfaces is fully as important as the lighting of horizontal surfaces. In these departments, if artificial lighting equipment is used which consists of closely-spaced projector units, such as automobile headlights, directing the light downward, the horizontal surfaces might be adequately lighted.

To Get the Best Lighting.

But the lighting system is as a whole unsatisfactory because of poorly-lighted vertical surfaces. In order to obtain the satisfactory lighting of vertical surfaces as well as horizontal surfaces, the lighting units installed for almost all classes of factory work should have a reasonably good candlepower at the higher angles—in the 50 and 70 degree zones—as well as below these angles.

Lighting equipment such as the Glass-steel Diffuser, the RLM porcelain enameled steel dome reflector, or industrial type prismatic glass reflectors, as shown in Figs. 3A, 3B and 3C, give distributions of light which usually meet the requirements if properly installed.

Location of Outlets and Size of Lamp.

It is difficult to give any simple rule for the installation of a lighting system which will fulfill all requirements and meet the particular conditions which exist in the meat packing plants.

The proper spacing and mounting height of the lights will vary with the



BRIGHTEN UP THE SALES COOLER AND HELP SALES!

Fig. 5.—Beef sales cooler illuminated with 100-watt white bowl Mazda C lamps in RLM standard dome reflectors, spaced 10 feet apart over each aisle. A well-lighted cooler enables customers to make a much more satisfactory selection.

ceiling height. In general, the spacing between the outlets should not exceed one and one-half times their mounting height above the plane of work.

The size of lamp depends in turn upon the area to be illuminated, the room proportions, conditions of interior finish, and the character of the operations with regard to their requirements for visual discrimination of small detail.



WHAT LIGHT DOES TO YOUR EYES.

Fig. 2.—The effect of bad and good lighting upon the eye: Left—Pupil contracted by a glaring light. Right—Pupil expanded under proper lighting.

Under average conditions, in medium-sized rooms with the ordinary ceiling height of 10 to 12 feet, a simple but fairly safe practice is to install units 10 feet apart each way of the room. With this layout of outlets 150 watt white bowl Mazda C lamps fitted with RLM standard dome reflectors will provide roughly seven

or eight foot candles. Two hundred watt lamps would provide 10 to 12 foot candles.

With the 10 x 10 foot spacing, in rooms such as the pork cutting and grading, bacon packing, packinghouse markets, sausage manufacturing, and other medium grades of work, the 150 watt lamps would provide good illumination. With this same spacing for operations requiring closer vision, such as killing and dressing, slicing bacon, etc., the 200 watt white bowl Mazda C lamp would be recommended.

Depends on the Ceilings.

As here mentioned, the allowable spacing distance between outlets depends upon the ceiling height. In rooms having high ceilings the lighting units can be spaced farther apart than is required in rooms with 10 to 12 foot ceilings.

For example, in the beef killing rooms the lighting units can often be placed 16 to 18 feet above the floor. In this case they could be spaced on 20 x 20 foot centers, and when each is equipped with 1-750 watt white bowl Mazda C lamp and RLM Standard dome reflector, illumination of the order of 11 to 12 foot candles would be obtained. This level of illumination would be excellent for the beef killing and dressing room.

(Continued on page 32.)



HANDY WAY TO MEASURE THE LIGHT YOU NEED.

Fig. 1.—The foot candle meter, an instrument for measuring light directly at the work.

January 9, 1926.

Swift Has Best Year Since the War

Sales for the year of more than \$875,000,000, amounting to a full \$100,000,000 over those of last year, and net earnings of \$15,379,152.04, are reported by Swift & Company for the year ended October 31, 1925. The year was their largest since the war period.

The year's surplus, after interest, depreciation and dividends, amounted to \$3,379,152.04, making the total surplus \$69,478,967.14.

Nearly half a billion dollars was paid out for livestock, the company slaughtering 17,446,281 animals.

Give Credit to Employees.

In his address to the shareholders, President Louis F. Swift gives credit for the success of the company to the loyalty of the employees. He feels that one of the strongest assets the company has is the splendid spirit of devotion to its interests shown by the employees at all times, and particularly in times of stress.

A satisfactory year is anticipated in 1926. The company is operated with conservatism, industrial prospects are good, and the year is looked forward to with confidence.

In commenting on the report and the general situation, Mr. Swift said in part:

"The year 1925 in business generally has been one of activity. Employment in most lines has been steady; wages have been good, and prices sufficient to yield a fair margin to the efficient concerns.

"We have shared in this prosperity. Our sales for 1925 exceeded \$875,000,000, the largest of any year since the war period which was, of course, abnormal.

"We are pleased to say that the live-stock producers also have shared in the prosperity of the year 1925. Prices for live stock returned to a higher level during 1925 than has prevailed at any time since 1920.

"What success Swift & Company has attained, during the past year and previously, has been due to the faithful work of the employees whose loyal services we appreciate.

"One of the strongest assets Swift & Company has is the splendid spirit of devotion to the Company's interests shown by its employees, steadily, and especially in times of stress.

"It is our aim and effort to make the employees feel that they have a real interest in the Company's welfare and that the Company, on the other hand, has an equal interest in the employees' welfare.

"Since we established employee representation in 1921, much progress has been made in removing possible causes of misunderstanding. We have found that in most cases frank and open discussion of problems leads to a better appreciation on both sides. Where there is between men a realization of each other's difficulties, there is usually a deeper sympathy and greater respect.

Meat Supplies and Prices.

"The supply of cattle and sheep has been about the same as in 1924, but prices averaged from eight to ten per cent higher. Hog receipts were twenty per cent less, and prices averaged nearly fifty per cent higher.

"It was hard for packers to make money on their cattle operations during the past year, because for many months the price of dressed beef was not high enough as compared with cattle prices. Pork was also selling at a loss for a considerable time, but an increase of prices during the

summer and fall brought us out comfortably on the profit side of the ledger.

"During the fiscal year ended October 31, 1925, Swift & Company paid out for live stock \$450,213,425 and slaughtered 17,446,281 animals.

"We look for a satisfactory business in the year 1926. We are endeavoring to operate your company with conservatism, and trust you will be pleased with the statement of the year 1925."

The Financial Statement.

The consolidated balance sheet for all 100 per cent owned United States and Canadian companies, as of October 31, 1925, is as follows:

ASSETS.

Cash	\$ 12,258,671.75
Accounts receivable	85,968,058.24
Inventories	106,251,564.68
Stocks and bonds	25,809,381.43
Land, buildings, machinery, and equipment (after deducting depreciation reserves)	112,007,103.98

\$342,295,780.08

LIABILITIES AND CAPITAL.

Accounts payable	\$ 19,110,487.03
Notes payable	15,716,171.52
5% Gold notes due October 15, 1932	48,500,000.00
5% First mortgage sinking fund gold bonds due July 1, 1944	26,253,500.00

Unfair Criticism of Meat Inspectors

Sensational press items based on conclusions recently made public by the National Civil Service Reform League are obviously unfair to Federal meat inspection, pure food law enforcement, and other protective services of the United States Department of Agriculture.

This was the unanimous opinion of high department officials who expressed regret over the League's sweeping conclusions to the effect that public health is not properly safeguarded by inspection systems, and in which fully trained and qualified Federal inspectors were subjected to the same criticism as local political appointees assigned to inspection work.

Meat Inspectors Specially Trained.

Without questioning the right of any organization to announce its opinions freely, department officials considered the press reports as extremely misleading.

"The facts regarding Federal meat inspection are briefly these," Dr. John R. Mohler, Chief of the Bureau of Animal Industry of the department, stated. "Veterinary inspectors engaged in the work must be graduates of a four years' course in an accredited veterinary college, then must pass a civil service examination, and in addition are especially trained for their duties. The inspection begins when live animals are received for slaughter, includes a thorough ante-mortem and post-mortem examination, then a rigid inspection of products such as smoked and cured meats, lard, and by-products, and a final inspection when meats and their products leave the inspected establishments.

"Owing largely to the skill and ability of livestock producers, and favorable conditions for stock growing in the United States, the vast majority of the animals inspected are healthy. However, during the last fiscal year approximately 300,000,000 pounds of meat was condemned by Federal inspectors.

Service Is Strictly Professional.

"The regulations under which inspection is conducted were established by a commission of physicians, veterinarians, sanitarians, and qualified public officials

Reserves	13,236,644.39
Capital stock	\$150,000,000.00
Surplus	69,478,967.14
Total stockholders' investment	210,478,967.14
	\$342,295,780.08

INCOME AND SURPLUS.

Net earnings after interest and depreciation	\$ 15,379,152.04
Dividends 8%	12,000,000.00
Surplus profit for year	\$ 3,379,152.04
Surplus previous year	66,090,815.10
Surplus October 31, 1925	\$ 69,478,967.14

Officers and Directors.

Directors of the company are: L. F. Swift, Chicago; Lewis L. Clarke, president American Exchange National Bank, New York; Edward F. Swift, Chicago; M. B. Brainard, president Aetna Life Insurance Company, Hartford, Conn.; and L. A. Carton, Charles H. Swift, G. F. Swift and Harold H. Swift of Chicago.

The officers are L. F. Swift, president; Edward F. Swift, vice-president; Charles H. Swift, vice-president; G. F. Swift, vice-president; Harold H. Swift, vice-president; Alden B. Swift, vice-president; L. A. Carton, treasurer; W. W. Sherman, assistant treasurer; C. A. Peacock, secretary; and J. E. Corby, assistant secretary.

chosen with special reference to protecting public health. Federal inspection is maintained at more than 800 establishments, and the inspectors in charge will gladly explain the work to visitors.

"The League's assumption that the meat inspection service, by reason of being in the Department of Agriculture, might be biased in favor of farmers or any other class, is a false assumption and is entirely unwarranted. Federal meat inspection is strictly professional and, in justice to the several thousand employees in this important service, I may state that they are loyal to their public trust, self respecting, and undeserving of the sensational criticisms made. Some months ago the Bureau of Animal Industry furnished the National Civil Service Reform League with certain information asked for, and was ready to assist it in obtaining authentic information, but no further assistance was requested.

Inspection Stamp Guide to Public.

"Since Federal meat inspection applies only to meats and their products handled by establishments doing an interstate or foreign business, there is some basis for the League's conclusions regarding non-federally inspected slaughter. But as the latter is only about a third of the total, sweeping conclusions were not justified. Federally inspected products can be readily identified by the familiar inspection stamp on fresh meat and by the labels of canned and package goods.

"Department officials in charge of the enforcement of the Federal food and drugs act and other inspection duties of similar character note the fact that the publicity given out by the League apparently does not apply to Federal pure food law enforcement, but that the charges of inefficiency are directed against State and municipal enforcing authorities.

"These department officials emphatically express their disapproval of charges of such a sweeping character based upon isolated observations. In the light of their own knowledge, obtained through cooperative relationships of many years standing, they say that the vast majority of state and municipal enforcing officials are honest and efficient. Many of them are specially trained for their duties and have professional attainments of a high character."

January 9, 1926.

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THE NATIONAL PROVISIONER**The 1925 Meat Year**

Such shortage as was evident in the pork supply of 1925 was supplemented in rather generous fashion with beef, and to a less extent with lamb and mutton. The meat supply of the year was large, although of a somewhat different character to that of the previous year, when pork products were predominant.

The dairy herds of the country have shown a large increase over the pre-war years, and with less satisfactory economic conditions in the industry herds have been carefully culled to retain only the cows that paid their way and made a profit for their owners. This culling resulted in the contribution of a large number of poor milk and butter fat producers to the beef supply.

The cattle market in 1925 compared favorably with that of the previous year as far as numbers were concerned, in spite of the fact that a shortage had been predicted and that the ranges were supposed to be well cleaned up.

For the past thirty-five years cattle shortages have been predicted, and in some years the runs were smaller than in others. But so far the supply has been adequate to meet the demand. In fact, the supply of cattle throughout 1925 was larger than anticipated, but the general upward trend in all livestock held cattle prices at a good level.

The assumption by many who are well informed is that heavy steers and good feeders are scarce west of the Missouri River, and a surplus of cattle in 1926 may not be evident. The government reports fewer cattle on feed this year than last, but the fact should not be lost sight of that large numbers of feeders went direct from the range to the feedlots. Marketings of fed steers were heavy in the latter weeks of 1925, and an enormous amount of beef moved into consumption.

Lambs were in good demand throughout the year and maintained a high price level. This situation is expected to continue through 1926, provided there has not been too much expansion in the industry.

As in the case of cattle, there appeared to be fewer lambs on feed this winter than last, but the direct movement from the range to the feedlots during the fall and winter was large. The trade still favored light heavyweight lambs, although heavyweights were in good demand when others were not available. During the first eleven months of 1925, more than 12½ million sheep and lambs came to the eleven principal markets of the country.

The year was a generally satisfactory one to the producer of meat animals, but

less so to the packer. This was due in large measure to the high price of the packer's raw product, and the disinclination of the public to pay corresponding prices for meat.

Reducing Man Power

Labor-saving devices of every description are constantly being sought to help reduce man power—often regarded as the greatest factor in manufacturing costs. In this connection an interesting device is the automatic conveyor which has found such wide use in many industries.

So far the packing industry has not utilized this apparatus to any great extent, although the methods of manufacture in the packing plant seem to lend themselves admirably to its use. There are many claims to advantage in the use of conveyors, perhaps most important of which is that they do away with a great deal of labor in transporting product from one place to another.

In addition to this major saving, automatic conveyors result in decreased costs in supervision, record-keeping, etc. They speed up the output of departments served by them, increase the efficiency of individual workers and better machine performance.

By the use of conveyors, materials to be processed are supplied regularly and when they are finished they are taken away promptly and the confusion, congestion and delay due to trucking are eliminated.

In addition to reducing man power in the plant and increasing efficiency, conveyors save floor space, eliminate certain losses, particularly in finished product being transported from shipping room to loading dock, and generally improve the service given.

Conditions existing in the meat packing industry are such that every type of economy is worthy of consideration. Automatic conveyors appear to be one means of reducing costs and increasing efficiency in general operation.

Hog and Pork Prices

Packers paid an average price of \$11.80 for hogs at Chicago during 1925, this being the highest average in five years.

Can an equally high average be shown on the sale of pork products?

With the exception of 1923 and 1924, hog receipts last year at the eleven principal markets were the highest since 1919, and were exceeded only five times in the past 24 years.

Pork operations during the past year indicate that packers continue to think in terms of record years.

PRACTICAL POINTS FOR THE TRADE

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Meat Product Cost Figures

Cost accounting is often a troublesome problem in the meat plant or sausage factory. This is still further complicated if other products are processed, such as hams boiled or smoked, and the handling of loins, shoulders, lard, etc. A provision dealer in the East writes as follows regarding his problem in this respect. He says:

Editor The National Provisioner:

Your interesting articles on cost finding in THE NATIONAL PROVISIONER have been followed by us and we find them very helpful.

For the past few months we have been making an effort to arrive at the true cost of our products, but find it is a difficult task, so I am writing to you in the hope that you will be able to give us a few good points.

We employ six men in the sausage room, have six salesmen paid salary and commission, and the necessary office and managerial help. We smoke our own hams and bacon, but such items as lard, fresh pork cuts, etc., we purchase and sell in job-lots.

The problem that is most perplexing is dividing up the direct labor and factory overhead so that each product will bear its proportion. We manufacture 16 to 18 different kinds of cold meats, 50 per cent of the total production being frankfurters.

This inquirer wants some assistance in arriving at the cost of his various products. His greatest trouble is dividing up the direct labor and factory overhead so that each product will bear its proportion.

The problem of dividing up direct labor will necessitate making accurate tests on each grade of beef manufactured. The heavy product will naturally carry a lower labor cost than the frankfurter product. It takes considerably more time to stuff frankfurter sausage than it does the bolognas and other heavy product.

The best method, therefore, is to put on a test clerk who is reliable and can correctly check the yields obtained on each product.

In making tests, the expense of the general cleaning up at the end of each day's business must be taken into consideration, so as to be sure not to overlook any part of the labor. The test really does not end when the sausage is put into the cooler, because later in the day the crew probably spends an hour in cleaning up the establishment. This must be pro-rated.

Figuring Overhead and Other Costs.

In regard to overhead cost, the better way to figure would be the total volume of sausage manufactured for the previous week. This, divided into the salaries paid the sausage room foreman and office help, will give a figure that can be used safely for the succeeding week. But at the end of each week check up and keep this cost in line from week to week.

Be sure not to include in the volume of sausage manufactured the other products purchased from packers for re-sale. To be absolutely certain of the footing, hold overhead strictly to the actual product manufactured or processed in the establishment.

Of course the smoked meats should not carry as much overhead as the sausage.

They could be pro-rated. Then a portion of the overhead could be carried on the fresh pork cuts and lard, which will take some of the load off of the sausage and smoked meats.

The main thing in any business of this kind is to know exactly the actual cost of the product. Sales can then be made on a more intelligent basis.

Keep on Making Tests.

After the series of tests have been made so that the variations in labor cost are entirely clear in the different grades of sausage, it is well to continue making tests occasionally, as this practice encourages the help to be more cautious in handling product.

For instance, in conducting a test all the help should be very careful not to allow meat to drop on the floor, or permit any waste that will affect the yield in any way. And the entire business from day to day should be considered in the same careful manner.

After making a number of these tests, weekly tests can be figured on the entire volume of sausage manufactured, readily getting the individual yield on the product and labor cost.

A weekly inventory is very helpful, even though it does inconvenience the help to some extent. The expense of making this weekly inventory is well worth considering, as if there is any particular leakage this loss does not continue until the end of the month, when the regular inventory is taken.

[Test forms for sausage and for smoked meats may be obtained by sending a 2-cent stamp, with name and address, to THE NATIONAL PROVISIONER, Test Editor, Old Colony Bldg., Chicago, Ill.]

Figuring Sausage Costs

Are you making money on your frankfurts?

Do you make frequent tests to find out whether your frankfurts are showing a profit or a loss?

Cost of materials is likely to change over night, and will cause a lot of trouble if you don't know at all times just what it costs you to make them.

THE NATIONAL PROVISIONER'S revised Sausage Test Card will help you in your figuring. Fill out the coupon below and send it in for a supply of these forms.

The National Provisioner,
Old Colony Bldg.,
Chicago.

Please send me Sausage Test Cards. I want to keep posted on my frankfurt costs.

Name

Street

City

Single copies, 2c; 25 or more, 1c each;
quantities at cost.

Proper Way to Cook Tripe

A packer located in an Eastern mountain region is having difficulty in getting the right color in tripe. It is all right until it goes into the cook vats, so the difficulty evidently is there. He says:

Editor The National Provisioner:

We are experiencing considerable difficulty in securing white cooked tripe. Our tripe seems to be perfect in color when we place it in our cooking kettles, but during the cooking process seems to turn to a brownish color.

Our kettles are clean, as we scrape and scour them frequently. We have tried various methods of cleaning tripe on our killing floor, using at times hot water in a tripe-cleaning machine, at other times giving our tripe a soaking in a lime solution and then wash thoroughly in tripe-cleaning machine. Our whole trouble seems to be during the cooking operation.

Is there any bleaching agent we can use during the cooking process?

This inquirer is having trouble with his tripe turning dark in spite of every precaution and the fact that it is in good condition when it goes into the kettles. His trouble seems to occur during the cooking process.

This trouble is probably attributable to the water. It would be a good plan to investigate the water used in the cooking, as this may be impure.

If this water is strong in minerals it may have a bad effect on the color of the product in cooking.

To Prepare Beef Tripe.

A standard method of preparation of beef tripe is as follows: The paunch, after being ridden of its contents, is washed on an umbrella spray, being scrubbed with brushes. The dirty pieces are then trimmed off, as well as any fat which may be used for other purposes.

The fresh tripe may then be put into a rotary tripe washer and thoroughly agitated in hot water at a temperature of not over 140 deg. F. A small amount of soda in the water is necessary to remove the scurf and whiten the tripe. After removing from the washer, any excess scurf or mucus remaining is removed by scrapers.

The tripe is then cooked in a sheet steel or wooden vat cooker at a scalding temperature for about three hours, care being taken that the steam does not come in contact with the tripe. To test when it is done, place the finger through the heavy seams of the tripe, and if it is soft the tripe is done. Cold water is then turned on, and when the tripe is chilled it is ready for the finishers.

The finishers should take care not to throw good pieces of tripe away with the skin. Also, the tripe should not be trimmed too wide and wasted. One-fourth inch trim is sufficient. After finishing, the tripe is inspected for quality and cleanliness, then it is put into ice water and chilled thoroughly before pickling.

There is no bleaching agent that is practicable, but the color of the tripe is sometimes improved by using a little soda in the cook water.

January 9, 1926.

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Curing Beef for Sausage

How to get the best results with beef for sausage meat, when the meat must be cured and held for some time, is the problem bothering a Southern sausage maker. He says:

Editor The National Provisioner:

I want to know the correct way to pickle beef for sausage. I have tried many ways, but have not found the best way.

A pickle cure is not so good to use for sausage meat. The product absorbs too much pickle in cure. And the pickle, if strong enough, has a tendency to destroy the binding qualities of the product. It also gives the product a stronger salty flavor.

The following curing formula has been found very good for meats for smoked sausages:

For 360 lbs. of fresh meat, use:

10 lbs. salt

2 lbs. granulated sugar

12 oz. nitrate of soda or saltpeter.

The most satisfactory way to cure the meats is to grind the beef through 1-in. plate of hashing machine, then place the 360 lbs. in the mixing machine, add the dry cure ingredients mentioned, and mix for about two minutes, or long enough to allow the cure to become evenly distributed among the meats.

Then pack in an open tierce, place in curing temperature of 36 to 40 degs., and pour 2 gals. of No. 2 ham pickle (about 50 degs. strength and must be sweet) over the top of the meats in the open tierce. Allow the tierce of meats to remain in this temperature for 5 days.

If for any reason the meat is not used at the expiration of the 5 days, place tight head in tierce, and transfer to lower temperatures if the product is to be held for several days longer.

Mould on Dressed Beef

A firm of Western packers want to clean up their beef that has hung in the coolers for some time to "age." They write as follows regarding this:

Editor The National Provisioner:

We are writing to ask if you know of any solution for "freshening" up dressed beef that has hung in coolers for some little time, and to do away with the "whiskers" that form on the carcasses, without injury to the meat.

This inquirer wants to know how to freshen up dressed beef that has hung in the coolers long enough to acquire "whiskers."

Probably the best way to do this is to wash the carcasses with a weak solution of baking soda and warm water, thoroughly drying the meat after it has been cleaned of the mould.

The best remedy for this condition is to avoid it. It is undesirable to let beef hang so long in the packer's cooler, even though some trade desire to have the beef well "aged." If this latter is done, it would be best to have it taken care of outside of the packer's cooler.

If this condition develops very soon after the beef is placed in the cooler, it is a sign that there may be a defect in the cooler which needs remedying. Should this be the case, full information should be

THE NATIONAL PROVISIONER

furnished by this inquirer, so that the trouble can be found and avoided.

There is a difference between "aged" meat and "spoiled" meat. Meat may be "aged" in a cooler that is in proper condition, but if the cooler is not properly built or operated, the meat may be spoiling instead of aging.

Curing Sheep Pelts

A Southern slaughterer has been processing his own sheep pelts and goat skins without very good result. He writes as follows for information as to the best practice:

Editor The National Provisioner:

Please give me, through the columns of your valued paper, a formula, for tanning sheep or goat hides.

I have tanned some, but the wool or hair is coming out.

I use 5 lbs. salt, 1 lb. alum and $\frac{1}{4}$ lb. borax, and cure them dry. I will greatly appreciate your advice.

The inquirer asks for a formula for tanning sheep pelts. From the method he states he has been following, it would appear that he wants a satisfactory formula for "curing" rather than "tanning" pelts.

Sheep or lamb pelts must be allowed to thoroughly cool before salting, so that all the animal heat is removed. Otherwise, if the pelt is carrying a heavy fleece, it will heat and spoil. This will cause the wool to slip and make the pelt practically worthless.

After removal from the carcass, the pelt should be spread flesh side up on the floor in a temperature between 40 and 60 degs., F., where it should be allowed to remain for a couple of hours before being salted. If higher temperatures prevail where the pelts must be cooled, they should remain ten or twelve hours before being salted.

The pelts should be salted with me-

dium-grained evaporated salt, and particular attention should be paid to having the salt rubbed well into the shanks and heads, and salt spread over the balance of the surface, being sure that the whole surface on the flesh side is covered with a thin layer of salt.

The pelts should be piled, flesh side up, one on top of the other. These piles should not be over three and one-half feet high.

Sheep pelts handled in this manner can be held all winter.

Operating Pointers

For the Superintendent, the Engineer and the Master Mechanic

Simple Rules for Boiler Efficiency

By W. F. Schaphorst, M. E.

Here is a handy rule for roughly determining boiler efficiency when the chimney gas temperature and the heat value of the fuel are both known:

Multiply the temperature of the exit gases in degrees Fahr. by 625 and divide by the heat value in B. t. u. per lb. Then subtract from 100. The result is the approximate boiler efficiency in per cent."

The writer developed this rule in 1918, and has applied it ever since to boilers that have been tested, and he finds that it is generally satisfactorily close.

For example, it can be applied with surprising accuracy even to the recent very high efficiency obtained in the New York City power plant, namely, 92.7 per cent. In that case the chimney gas temperature was reduced to as low as 193 degrees Fahr. The heat value of the fuel was about 14,500 B. t. u. per lb. Applying the rule: multiplying 193 by 625 and then dividing by 14,500 we get 8.3. Subtracting 8.3 from 100 we get 91.7 per cent. The actual overall efficiency as computed by the engineers in charge was 92.7 per cent. In other words this rule is only 1 per cent off even when applied to this unusual example.

Applied to Oil Burning.

The writer has received requests to convert this rule over so that it can be applied to oil burning as easily as to coal. For oil burning the rule becomes:

Multiply the temperature of the exit gases in degrees Fahr. by 5,000 and divide by the heat value of the oil in B. t. u. per gallon. Then subtract from 100. The result is the approximate boiler efficiency in per cent."

It must be understood of course that in applying this rule the fireman is doing his level best to effect complete combustion.

The Old Way of Doing It.

The usual but much more complex procedure in determining boiler efficiency is to find the heat in the steam evaporated by the boiler and divide it by the heat given off by the fuel. In other words boiler efficiency, like all other efficiencies, is equal to output divided by input.

This chart, however, simplifies the whole affair. It is based on the logic that if you deduct the heat passing out of the chimney from the original heat contained in the fuel, you have the approximate amount of heat absorbed by the boiler. Then by dividing that amount by the original heat contained in the fuel we have the approximate boiler efficiency.

Souse, Scrapple, Head Cheese

Three popular standbys of the packer and sausagemaker are souse or sulze, head cheese and scrapple.

If properly made they meet a ready sale in season, and provide a good outlet for your edible by-products.

Complete directions for preparing each of these have been prepared by THE NATIONAL PROVISIONER, and may be had by subscribers by sending in the attached coupon, together with a 2 cent stamp for each one desired.

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me directions for making souse, scrapple, head cheese.

(Cross out ones not wanted.)

Name

Street

City

Enclosed find stamps.



Discover New Markets —thru Cellophane

Just figure out in how many new places you could sell delicious meat loaves or other cooked products if you could insure their attractiveness—if they could be displayed on counters without fear of contamination from dust, dirt and germs.

Wherever people buy food stuffs there are opportunities for sales of luscious tit-bits, especially if they appeal in an appetizing way from within a shimmering wrap of transparent Cellophane.

We will be glad to wrap a sample of your product in Cellophane to demonstrate its protective and display properties.

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Cellophane is a new wrapping material—unusual because it's absolutely transparent. It is strong, impervious to grease or dirt, and comes in many colors and embossed patterns.



A Page for the Packer Salesman

Get the Fractions!

Salesman Shows the Importance of Getting Full Price

How important are fractions?

When they are dropped off of the packers' sales they soon grow to be very important.

Here is a letter from a wide-awake packer salesman who points out the danger of failing to get the extra halves, quarters or eighths of a cent on the sales price. Just because it takes some salesmanship to get these fractions, many salesmen simply drop them.

The best way to stop this practice, says this man, is for the house to refuse to accept orders where the fractions have been left off the price. Read what he says:

Editor THE NATIONAL PROVISIONER:

Selling in the packing industry today, especially by the less experienced salesmen, has got to a point where salesmen forget to add the fraction in selling goods. This detail is one that has a very important bearing on our net income.

It would pay all sales managers to adopt the old-fashioned policy of getting that extra, three-quarters, half or even an eighth of a cent when merchandising their goods.

It's Up to Sales Managers.

The situation is controlled absolutely by the sales managers. They do not have to accept the business submitted to them at low prices by their salesmen. And if proper directions and authority are shown by them, better selling will follow.

All sales managers know from experience that many salesmen follow the line of least resistance in selling goods. They listen to the keen buyer who claims that he can buy meat products at a certain price, usually at even money.

Of course, the clever salesman who realizes that the fractional cent means the difference between a profit and a loss will exercise salesmanship and get it. But unfortunately there are too many so-called salesmen in the industry who, either through lack of experience or backbone, do not get that important fraction. The order often goes to headquarters without it, and if accepted the result is probably a loss to the employer.

The salesman, however, should not be blamed if the fellow at the home plant disregards such shading and takes on the business. If the sales manager expects to get that extra fraction to which his company is entitled he will have to keep the salesman in line.

Scolding him by means of an occasional letter is not sufficient. More forceful methods must be used.

How to Stop It.

Cancelling an order usually has the desired effect. And while cancellations do not, of course, improve the packer's standing with the trade, this method makes the salesman realize that his sales director means business.

A review of sales tickets is bound to be illuminating. A personal follow-up of the sales force by the sales managers, winning the salesmen to their viewpoint relative to the need for getting the full price, will make better salesmen and mean more profit.

Most salesmen can be trained to sell goods in line with the ideas of their sales managers. Surely all sales directors appreciate the need for better selling. The surest way for the packer to increase his

revenue is for his salesmen to get the fractions.

The remedy lies with the principals and sales directors of the packing industry. Let us apply it.

A SALESMAN.

EVILS OF PRICE CUTTING.

The price-cutter is worse than a criminal. He is a fool. He not only pulls down the standing of his goods; he not only pulls down his competitors; he pulls down himself and his whole trade. He scuttles the ship in which he, himself, is afloat.

Nothing is so easy as to cut prices; and nothing is so hard as to get them back when once they have been pulled down.

Any child can throw a glass of water on the floor, but all the wisest scientists in the world can't pick that water up.

Who gets the benefit of price-cutting? NOBODY.

The man who cuts prices puts up the sign: "This way to the junk heap."

He admits his own failure as a salesman. He admits he has been defeated according to the Marquis of Queensbury rules of business. He admits he can not win by fighting fair.

He brands himself as a hitter below the belt.

If the business world were dominated by price-cutters, there would be no business at all.

Price-cutting, in fact, is not business any more than smallpox is health.—*National Grocers' Bulletin*.

Any More Like This?

Depends on How You Say It.

"Just because you're a ham, don't think you're Swift."

"Do you know any more wise ones?"

"No, but there Armour."

(A prize of one 5-cent cigar is offered for each contribution of this kind submitted to the Editor, and which gets by the blue pencil. Send in yours!)

Sentence Sermons

Written for THE NATIONAL PROVISIONER
By Roy L. Smith.

IT IS ALWAYS SAFE—

- To assume that your customer is expecting the truth.
- To surprise your customer by giving him a better deal than he expected.
- To make room in your organization for new ideas.
- To encourage the help to offer suggestions.
- To ignore that competitor who is spending more than he can afford.
- To believe in the honest intentions of the average man.
- To discard a method that has ceased to get results.

Value of Meat Inspection

Packer Salesman Should Feature This Important Point

Salesmen whose houses have government meat inspection are missing some good bets if they do not feature the inspection stamp in their sales talk, says a well-known packer. This also applies to plants with adequate state or municipal inspection. The fact that the meat has been inspected and passed by competent, unbiased men, safeguards the public health.

Properly pushed, this makes a splendid selling point.

How Meat is Safeguarded.

This packer's letter, while dealing with government inspection, applies with equal force to good state and municipal inspection. He says:

Editor THE NATIONAL PROVISIONER:

Salesmen should make more of the U. S. meat inspection legend than they do. This is for two reasons; first, for the protection of public health; second, for the advancement of the meat packing industry as carried on in Federal inspected plants.

This information can only be disseminated by those who are thoroughly familiar with Government inspection.

Salesmen should know that over 2,000 U. S. inspectors cared for the public health by inspecting 73,400,000 animals in 1923. Of these animals 294,850 were condemned on account of disease.

The public should be informed of the risk they are unnecessarily taking when they eat meats which do not bear the inspection legend.

Salesmen come close to the public and should take advantage of every opportunity to spread the gospel of federal inspection.

More than 40 diseases or conditions are recorded as causes for condemnation. The total number of pounds of meat inspected and re-inspected is more than 8,800,000,000 lbs. Condemnations totalled over 14,000,000 lbs. The public should see that they avail themselves of this protection.

To carry on this inspection and provide salaries for the inspectors, Congress appropriates annually out of our taxes something more than \$3,000,000. The people who pay these taxes should get the benefit. How? By demanding U. S. inspected meats.

A PACKER.

CONSCIENTIOUS UNDERTAKER.

Here is a good story submitted by a salesman reader which has a point—and a moral. Both are sugar-coated, however, and guaranteed not to hurt. He says:

Editor THE NATIONAL PROVISIONER:

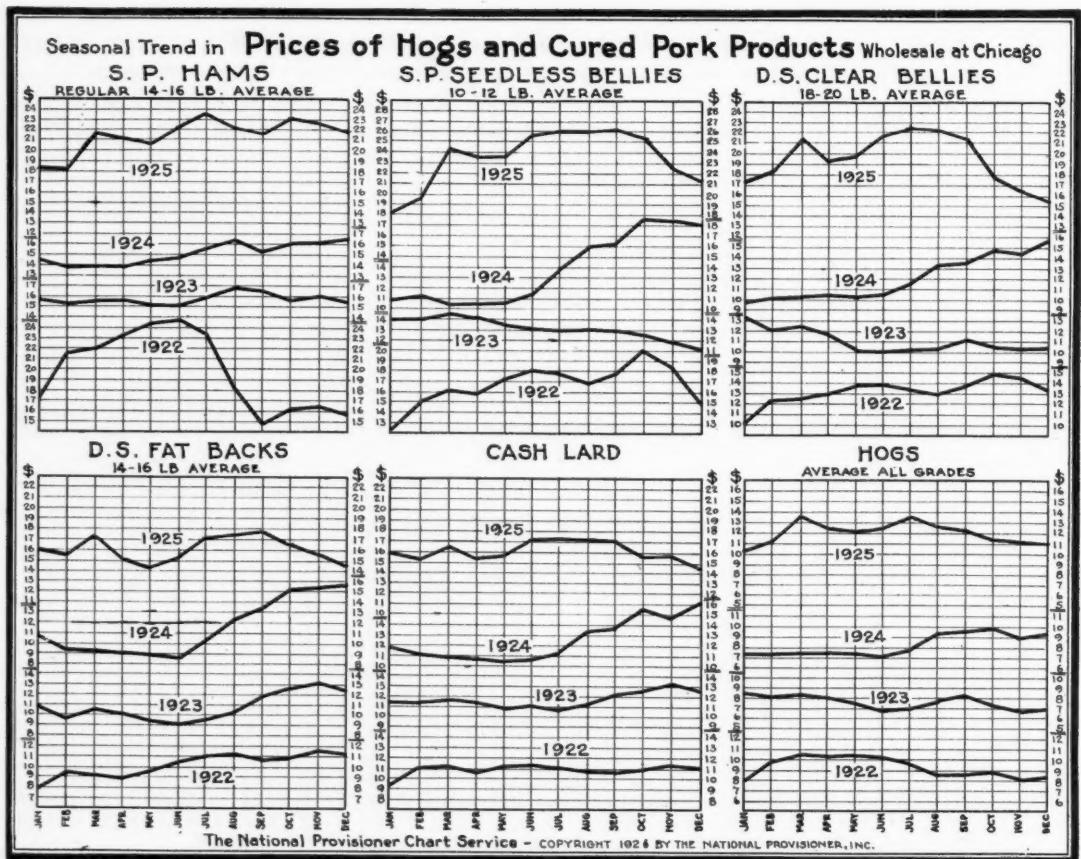
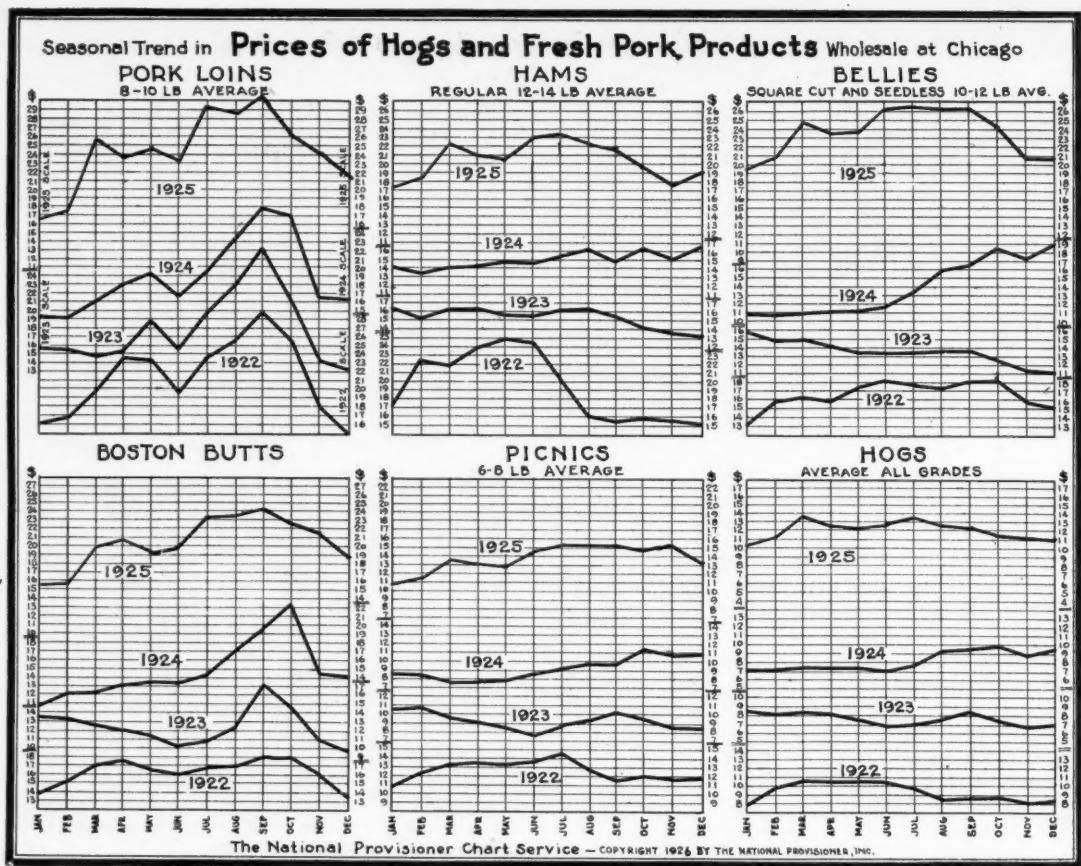
A traveling salesman died very suddenly in Pittsburgh. His relatives telegraphed the undertaker to have a wreath made. The ribbon, they said, should be extra wide, with the inscription, "Rest in Peace" on both sides, and if there is room, "We Shall Meet in Heaven."

The undertaker was out of town, and his new assistant handled the job.

It was a startling floral piece which turned up at the funeral. The ribbon was extra wide and bore the inscription, "Rest in Peace on Both Sides, and If There is Room We Shall Meet in Heaven."

Unless the majority of us mend our ways, there will be plenty of room in the Great Beyond!

Yours for better business,
SALESMAN.



Comment on these two charts will be found on the opposite page.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Markets Firmer — Better Tone — Hog Movement Moderate—Hog Survey Disappointing—Exports Fair.

The tendency of values in the provision market has been moderately upward, with the lard market showing a fairly good advance from the low point of last month. This advance amounted to a little over a cent a pound with possibly some indications of exhausted buying power on the advance. But there has been enough of bullish information current to give a feeling of confidence to the buying side of the market.

While prices are regarded as in somewhat debatable ground, improvement in the domestic demand or the export trade, or further falling off in the hog movement, might have further advancing influence on the market.

The situation is a little complicated by uncertainty as to what the complete Government pig survey will show when it is issued. The reports so far received and issued have been indicative of a moderate hog supply and have been apparently quite responsible for the advancing tendency of the market.

The trade is apparently a little mixed as to the exact meaning of the December pig survey. The reports state that the number of sows bred for farrowing in the spring of 1926 is 11.1 per cent larger than that farrowed in 1925, but the actual number farrowed in 1925 fell from 8 to 10 per cent short of the number reported bred in the previous December.

On the basis of the deductions from the percentages the report would indicate a moderate increase in the number of hogs to be available next year. The number of pigs saved in the fall of 1925 was only 12.4 per cent smaller than in the fall of 1924, due to the fact that the number of pigs

saved per litter was somewhat larger than in 1925.

The report says: "The decrease of 12.4 per cent in the fall pig crop of 1925 in the Corn Belt states is equivalent to about 1,800,000 pigs. This follows a reported decrease of 10.6 per cent in the spring crop of 1925, equivalent to about 3,500,000 pigs.

1925 Pig Crop Smaller.

"The total indicated reduction for the year is between 5,000,000 and 5,500,000 pigs. The total pig crop of 1925 in the Corn Belt, as indicated, is the smallest since 1920."

The report of the Institute of American Meat Packers was quite interesting. The report shows that the total production of meats and meat products was about 1,000,000,000 lbs. less than in 1925, and exports 500,000,000 lbs. less. The decrease in the domestic supply was about 500,000,000 lbs. or practically 10 days' requirements.

The total production of meat and lard for the year probably will reach 2,000,000,-

Trend of Hog and Pork Product Prices in 1925

The charts on the opposite page, in THE NATIONAL PROVISIONER MARKET SERVICE series, show the price trends of fresh and cured pork products and live hogs at Chicago during 1925, with comparisons for the three years previous.

In many cases prices of both products and hogs showed little relation to those of the previous years.

Fresh Pork Products.

During December there was little price encouragement, except in green hams. Other green products showed an average downward trend.

Fresh pork loins varied considerably from month to month, beginning a downward trend in September which continued to the close of the year. In the latter part of November and during December this movement was furthered by the large amount of poultry on the market.

Green regular hams also showed considerable variation from month to month, beginning their decline in July. This was checked toward the end of the year, and the month of December witnessed a steady rise in price. There was a strong demand, especially for the lighter averages, and a none too generous supply.

Green bellies were steady but firm during the last month of the year. Light averages were in good demand, with few offerings, due to the extremely small cutting of light-weight hogs.

The decline in Boston butts shown during December continued from that of the previous month, and was further aggravated by the presence of the poultry season. This product, however, enjoyed good demand and good price throughout much of the year.

The lower trend in picnics, from the relatively high level enjoyed by green picnics during the summer and fall months, was attributable to some accumulation of the pickled product. This, coupled with light demand, resulted in a price sag.

Cured Pork Products.

All cured pork products continued their downward average price trend during the last month of the year.

Offerings of S. P. hams seemed to be absorbed rapidly and moved in sufficient quantities to keep stocks at a low level for both domestic and export shipment. Despite this, the price on this commodity failed to rally and continued the downward trend begun in November.

There was some accumulation of pickled bellies and prices failed to hold with those of the green product, due principally to the fact that curing establishments preferred to buy the green bellies and do their own processing.

The decline in the price of dry salt bellies appeared to be due largely to lack of support. The supply was relatively light at all times and the demand moderate. During the last month of the year it is not uncommon for Southern jobbers to allow their stocks to reach a low level. This, and the fact that the option market worked sharply lower with little support, accounted for the lower price levels.

The continued downward movement in the price of fat backs was attributable in large measure to the fact that tremendous quantities had been arranged for previous to December on advance buying, making the current production seek lower levels. Sympathy with the lard market was another factor in the downward trend.

The Lard Situation and Hog Prices.

The consignment of large quantities of lard abroad prior to December left limited opportunity for direct business during the month. Killing continued light for this season of the year, but quotable prices for pure refined lard, New York basis, were not encouraging. Packers found it more advantageous to deliver loose lard to the Board of Trade. There was a generally bearish feeling, based on the expectation of heavier hogs and larger runs.

Average hog prices held steady during December, above the eleven dollar mark, and many packers found themselves cutting at a heavy loss. Lard prices were below those of a year ago and hogs were about 2c higher.

Product prices have been out of proportion to hog prices, and only careful planning has enabled packers to show a satisfactory year. Uncertainty as to hog receipts during the first half of the new year, with prospects of considerably increased receipts later, would seem to make conservative operation for the immediate future very desirable.

January 9, 1926.

THE NATIONAL PROVISIONER

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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

Packinghouse By-Products

Chicago, January 8, 1926.

Blood.

With sellers asking \$4.25 per unit for fertilizer and \$4.65 for feed, against counter bids of \$4.00 and \$4.25 respectively, there was little business. South American was offered at \$4.25 c.i.f., against a counter-proposition of \$4.00.

Unit ammonia.
Ground \$4.25@4.65
Crushed and unground 4.00@4.15

Digester Hog Tankage Materials.

For "special" purpose high grade unground reached \$4.40 to \$4.60. However, the rank and file of unground was wanted at \$3.75 to \$4.25, according to quality, as against sellers' ideas of \$4.35 to \$4.50.

Unit ammonia.
Ground, 10 to 12% ammonia \$4.25@4.60
Unground, 11 to 13% ammonia 4.00@4.40
Unground, 7 to 10% ammonia 3.75@4.00

Fertilizer Tankage Materials.

Bids of \$3.10 for high grade ground and \$2.75 for unground were rejected by sellers, while most unground lots were priced at \$2.75 to \$3.25, according to quality and analysis. Hoof meal sold at \$3.50 River markets and \$3.75 Chicago, although prevailing bids were latterly around \$3.50 Chicago, which were rejected by sellers. The top for grinding hoofs was \$40.00 and for pig toes \$30.00 basis Chicago.

Unit Ammonia

High grade, ground, 10-12% ammonia \$3.25@3.35
Lower grade, ground, 6-9% ammonia 2.85@3.15
Medium to high grade, unground 2.75@3.00
Lower grade and renderers', unground 2.35@2.65
Hoof meal 3.50@3.75
Grinding hoofs, pig toes, dry, per ton 30.00@40.00

Bone Meals.

Raw bone meal was held at around \$32.00 for fertilizer and \$50.00 for feed. Ground steam bone meal was priced at \$26.00 River markets and \$28.00 basis Chicago for fertilizer, but buyers showed no interest, while feeding quality was held at \$40.00. Unground steam bone was priced at around \$25.00 basis Chicago.

Per Ton.
Raw bone meal \$30.00@48.00
Steam, ground 26.00@38.00
Steam, unground 20.00@24.00

Cracklings.

Soft pressed pork made \$85.00 and beef \$52.50 basis Chicago. Hard pressed pork and beef sold at 95c to \$1.05 per unit protein basis Chicago.

Per Ton.
Pork, according to grease and quality \$65.00@85.00
Beef, according to grease and quality 40.00@60.00

Bones, Horns and Hoofs.

This branch of the trade was quiet owing to meager offerings, although prices were firm at the following quotations:

Per Ton.
Horns, unassorted \$50.00@175.00
Culls 35.00@37.00
Hoofs, unassorted 38.00@38.00
Round shin bones, unassorted 42.00@45.00
Flat shin bones, unassorted 40.00@42.00
Thigh, blade and buttock bones, unass. 38.00@42.00

(NOTE—Forgoing prices are for mixed cartons of materials indicated above.)

Glue and Gelatine Stocks.

With all urgent orders filled, prices remained on a steady to lower basis, sinews, pizzles and hide trimmings showing a break of \$2 to \$3 loss. Chief call was for bones and calf stock.

	Per Ton.
Kip and calf stock	\$25.00@32.00
Rejected manufacturing bones	42.00@43.00
Horn pits	30.00@32.00
Cattle jaws, skulls and knuckles	33.00@34.00
Junk and hotel kitchen bones	27.00@29.00
Sinews, pizzles and hide trimmings	21.00@23.00

Animal Hair.

Quite a number of resale lots of processed grey as well as black dyed caused a "paper" decline of around 1c per pound for hog hair, while cattle switches sold $\frac{1}{4}$ c to $\frac{1}{2}$ c per switch under last week. On the other hand, coil dried hog hair advanced around $\frac{1}{2}$ c per pound. All price changes for horse hair offerings tended downward.

Coil dried, lb.	3 $\frac{1}{4}$ @4%
Processed, lb.	6 $\frac{1}{2}$ @11
Dyed	9@213
Cattle switches (115 to 100), each	3 $\frac{1}{4}$ @5
Horse tails, each	45@50
Horse mane hair, green, lb.	14@15
Unwashed dry horse mane hair, lb.	19@20
Pulled horse tail hair, lb.	45@50

Pig Skin Strips.

With sellers and buyers anywhere from $\frac{1}{2}$ c to 1c per pound apart in their views, transactions were conspicuous by their absence.

Prime No. 1, tanner grade, per lb.	6 $\frac{1}{2}$ @7 $\frac{1}{2}$
Edible grades, unassorted	4 $\frac{1}{2}$ @5 $\frac{1}{2}$

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Jan. 4, 1926.—The local producers are so well sold up that no sales of any account have been made this week of ground tankage. Late January shipment is being offered at \$4.25@10c New York with very little buying interest at the moment.

Underground tankage is weak in spite of the limited offerings, because many of the larger buyers are well covered for the time being. Off-color cotton seed meal is being offered at northern points at prices attractive to buyers which is having effect on tankage prices.

Quite a tonnage of South American tankage has been sold this past week at prices ranging from \$4.25 to \$4.35 and 10c c.i.f. Pacific Coast ports. Blood is somewhat lower in price. Atlantic Coast buyers show little interest in this material at present prices. Sulphate of ammonia and nitrate of soda are firm in price.

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Buyers of Beef and Pork Cracklings
Both Soft and Hard Pressed

TALLOW—The market the past week has on the whole developed a less steady undertone. Early in the week quite a little tallow extra New York changed hands on a basis of 9 $\frac{1}{4}$ c f.o.b., but a quieter trade was noticeable the latter part of the week, partly due, it was said, to offerings of South American tallow on a basis of 9 $\frac{1}{4}$ c New York due to arrive at New York some time this month.

This new feature in the situation tended to make for a holding-off attitude on the part of consumers and create an easier feeling in general. However, there was no great increase in offerings as producers are well sold up with the result that buyers and sellers appear to be apart in their ideas pending developments.

At New York special was quoted at 9 $\frac{1}{4}$ c; extra, 9 $\frac{1}{4}$ c; while edible was dull around 11 $\frac{1}{4}$ c.

At Chicago tallow was reported in good demand with stocks closely sold up with edible quoted at 10 $\frac{1}{4}$ @10 $\frac{1}{2}$; fancy, 10 $\frac{1}{4}$; prime packer, 10c and No. 1, 9 $\frac{1}{4}$ @9 $\frac{1}{2}$ c.

At the London auction on January 6th, some 1,385 casks were offered, and 318 sold at prices 1@2s lower than the last auction of two weeks ago, with mutton quoted at 45s 6d@47s; beef, 42s@44s and good mixed at 41s 6d@42s.

At Liverpool Australian tallow was unchanged for the week with fine quoted at 45s 6d and good mixed at 44s 6d.

STEARINE—The market was rather quiet and heavy with sales of oleo New York around 12 $\frac{1}{4}$ c with that figure asked and demand reported inactive. At Chicago the market was quiet but steady with oleo quoted at 12@12 $\frac{1}{4}$ c.

OLEO OIL—A rather dull but steady market featured this quarter with extra New York at 13 $\frac{1}{4}$ c; medium, 12c and lower grades 11 $\frac{1}{4}$ c nominal.

At Chicago extra was quoted at 12 $\frac{1}{4}$ c.

SEE PAGE 37 FOR LATER MARKETS.

LARD OIL—An irregular market was the feature the past week with the edible grades firm and the lower grades easier. Some improvement, however, was reported in demand and the firmness in raw materials tended to steady the market.

At New York edible quoted at 17 $\frac{1}{2}$ c; extra winter, 14 $\frac{1}{4}$ c; extra, 14 $\frac{1}{4}$ c; extra No. 1, 13 $\frac{1}{4}$ c; No. 1, 13c; and No. 2, 12 $\frac{1}{4}$ c.

NEATSFOOT OIL—An irregular trend was also noticeable in this market with the better grades relatively strong, due to a satisfactory demand, while inquiry for the lower grades was slow. At New York pure quoted at 16 $\frac{1}{4}$ c; extra, 13 $\frac{1}{4}$ c; No. 1, 13c; and cold test, 19 $\frac{1}{4}$ c.

GREASES—A firmer tone featured the grease market the past week with producers stronger in their ideas, offerings less free, and reports from some sections that production is well sold ahead. The steadiness in tallow and a fairly well maintained market in other competing articles has helped somewhat, but sentiment in general is mixed and as yet producers do not appear anxious to stock up.

At New York yellow was quoted at 8 $\frac{1}{4}$ c; choice house, 8 $\frac{1}{4}$ @9c; A white, 9 $\frac{1}{2}$ @9 $\frac{1}{4}$ c; B white, 9 $\frac{1}{4}$ @9 $\frac{1}{4}$ c; while choice white is held around 11 $\frac{1}{4}$ c.

At Chicago a good demand was in evidence in the grease market and prices remained rather firm with stocks reported closely sold up. Offerings mainly were light. At Chicago brown quoted at 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c; yellow, 9@9 $\frac{1}{4}$ c; B white, 9 $\frac{1}{4}$ c; A white, 9 $\frac{1}{2}$ c and choice white, 10@10 $\frac{1}{4}$ c.

COTTON OIL MILL YIELDS.

(Special Report to the National Provisioner from the Fort Worth Laboratories.)

Fort Worth, Tex., Dec. 15, 1925.

The late seed are small and dry, causing trouble to maintain the high standards in extraction and separation that were obtained in previous months.

In order to cut the seed, it is necessary to set the huller close. This results in the production of considerable fine hulls and meats, due to the seed being dry.

Experience has taught that fine hulls in the meats increase the oil in the cake about 1.5 per cent, due, it is thought, to clogging up the drainage pores in the cake. Better extraction results are obtained with larger pieces of hulls in the meats.

While modern beaters are efficient in removing the meat dust, there is considerable absorption of oil by the fibre remaining on the hulls before the meat dust is separated. This accounts for the material increase of the separation loss.

SEED ANALYSIS.

	Yield 100 lbs. waste.	Lbs. enke.	8.37%
Moisture in seed.	Ammonia.	P.C. oil.	Gals. mon. oil.
Avg., all samples...	9.08	4.31	18.36
Best sample avg....	7.04	4.40	19.96
Lowest sample avg....	9.98	4.31	16.80
Avg. same mo., 1924....	7.18	4.31	18.54
Annual avg., 1924....	7.90	4.16	17.83
			37.5 888

CRUDE OIL.

	Refining loss.	Color red.	Acid free.
Avg., all samples.....	10.0	8.3	2.4
Best sample avg....	6.4	3.3	0.8
Lowest sample avg....	15.6	13.0	3.6
Avg. same mo., 1924....	5.8	5.1	0.8
Annual avg., 1924....	7.9	5.8	1.7

CAKE AND MEAL.

	Moisture.	Amt. monin.	Protein.	Stand.
Avg., all mills.....	8.61	8.32	42.73	6.27 0.75
Best avg. result....	9.43	8.39	43.09	5.21 0.62
Worst avg. result....	9.01	8.15	41.85	12.10 1.48
Avg. this mo., 1924....	7.86	8.37	43.01	6.09 0.73
Annual avg., 1924....	7.54	8.21	42.21	6.46 0.78

HULLS.

	Whole seeds and meats.	Oil in hulls.	Total oil.	\$ loss per T. seed.	In E.C. of stand.	Standard.
Avg. all mills.....	0.11	0.76	0.85	0.14	2.33	
Best avg. result....	0.00	0.42	0.45	0.00	1.20	
Worst avg. result....	0.00	1.41	1.58	0.43	4.24	
Avg. this mo., 1924....	0.01	0.74	0.78	0.11	2.08	
Annual avg., 1924....	0.92	0.79	0.84	0.14	2.24	

LIGHTING THE MEAT PLANT.

(Continued from page 21.)

However, a closer spacing than 20 feet would be desirable as the increased number of light sources would reduce the possibility of objectionable shadows from carcasses which might be suspended from the hoists.

Figure 4 shows a night view of a killing and stripping floor of a modern packing plant, where fairly satisfactory illumination was obtained by using 150 watt white bowl Mazda C lamps fitted with RLM Standard Dome reflectors spaced 10 feet apart each way. Two hundred watt lamps

would have provided excellent lighting for this room.

In the Beef Coolers.

In the beef coolers the meat is suspended from the conveyor tracks, which are installed about 5 feet apart. Since buyers walk along the aisles between the rows of beef in making their selection, the lighting system must therefore be properly planned, so that it will give sufficient illumination on vertical surfaces as viewed from the aisle.

Good practice for this lighting consists of 100 watt white bowl Mazda C lamps fitted with RLM Standard Dome reflectors, spaced 10 feet apart over each aisle and mounted one foot above the level of conveyor track.

An interior view of a beef "sales cooler" illuminated in accordance with this practice is shown in Fig. 5.

Storage Areas and Passageways.

There are many large spaces, such as sweet pickle cellars, dry salt pork storage and other storage spaces, where very little work is carried on.

In these spaces, if provision is made for illumination of the order of 2 to 3 foot candles, it will usually be adequate for any work, such as carting or transferring of meats, which is likely to be done. In order to get a fairly even distribution of light for the 8 or 9 foot ceiling height sometimes found, the outlets would have to be located on 8 or 9 foot spacings.

It is not, however, usually necessary to provide an even distribution of light in storage spaces. And hence, even with the low ceilings, satisfactory illumination is obtained if the outlets are spaced on 15 foot centers and equipped with 100 watt Mazda C lamps fitted with RLM Standard Dome reflectors located close to the ceiling. This will provide from 2 to 3 foot candles.

The actual location of outlets should, of course, be made so that a row of lighting units is placed over each passageway. The lighting circuits can then be planned so that only the passageways need be lighted when there is no one working in any of the storage areas.

Plant Office Lighting.

From the standpoint of utility, the problems of office lighting can be very simply stated. Briefly, it is to provide the best illumination for sustained vision of flat surfaces in horizontal or slightly oblique planes in which papers, books, photographs, etc., are usually examined.

Experience has shown that in offices and drafting rooms, perhaps more than in any other locations, an ample intensity of soft, well-diffused light must be provided, in order that discomfort may be avoided and that the eyes may not become excessively fatigued by close application for long periods of time. The perception of objects in their three dimensions, so important in the industries and in the arts, is here relatively unimportant; and shadows, therefore, should be subdued if not entirely avoided.

In order that glare may be reduced as much as possible, there should be no extreme contrasts in the brightness of objects within the field of view. The light-

ing system should be designed to permit flexibility in the arrangement of office furniture, and it should be easy of maintenance and satisfactory in appearance. The greater part of the light, however, is directed to the ceiling and from there diffused throughout the room.

Still better diffusion of light is obtained with totally indirect units which direct all their light to the ceiling. Here should be noted the importance of having the ceiling light in color, wherever such equipment is used, in order that a maximum efficiency of reflection will be secured.

Direct lighting units of the totally enclosing type can also be used to good advantage where the requirements are not too exacting with reference to glare and shadows. The Glassteel Diffuser luminaire will also give very good results in locations where the appearance of the units is relatively unimportant, as is often the case in factory offices.

Maintenance of Lighting.

The experiences of those who have installed high levels of illumination prove conclusively that every foot candle delivered at the work has a definite, tangible value.

When a company provides a system capable of delivering 10 foot candles at the work, and then allows the system to depreciate until it delivers only 3 to 4 foot candles—due to dirt on the reflectors—it is not simply losing the 60 or 70 per cent of the light it is paying for, but what is far more important, it is losing the manifold advantages of the better lighting.

If the depreciation of a lighting system were only 2 or 3 per cent, or even 10 per cent, the matter would not be such a serious one, but surveys of installations in service show depreciation of 50 per cent, 60 per cent and more.

Many users are not getting one-third of the light their systems are capable of delivering. The importance of frequent cleaning of the lighting equipment and renewal of lamps which have depreciated in candle-power cannot be too strongly emphasized.

How Can You Measure Your Lighting?

By what means can one actually appraise his present lighting and judge how it measures up to economical standards? The experienced engineer who knows the detailed characteristics of lighting units, and who understands the installation features for their use under a variety of service conditions, can readily tell the short-comings of any system by rather simple inspection.

To the inexperienced, however, some of the most pertinent facts are not thus revealed. The simplest and easiest method of checking up on any lighting installation is by the use of the foot-candle meter.

The foregoing facts about light and vision describe good lighting from the standpoints of quantity and quality. They point clearly to the need for better and higher standards of illumination in the meat packing industry—that is, 10 or even 20 foot candles of illumination, depending upon the visual requirements, with light sources properly shielded and placed so that the light is satisfactorily diffused, softened and distributed evenly to all working areas.

Illumination of this kind can readily be obtained from a well-designed lighting system. And then the cost of lighting will no longer be found to be simply an item of expense, but on the other hand it will be an investment which pays big dividends.

BIG LOAD OF COTTONSEED CAKE.

What was said to be the largest cargo of cottonseed cake ever shipped from a Gulf port left Gulfport, Miss., recently on the Danish steamer Kentucky. The shipment weighed 3,220 tons, and was bound for Denmark and other Continental ports.

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VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Trade More Active—Market Strong—Prices at New Highs—Crude Tight—Spot Supplies Nil—Strength in Outside Markets Helpful.

A more liberal trade in cottonseed oil futures and a very firm market was the feature of the week on the New York Produce Exchange. Outside interest was more active and prices responded to the strength of the oil situation in general, the market going to new highs for the move throughout, with May and the later deliveries going to new highs for the season.

At no time was there any important pressure on the market, and prices were helped somewhat by the upward tendency in lard and grains.

Crude Markets Tight.

The outstanding feature in the cotton-oil strength was the tightness in the crude markets. In the southeast and valley the price advanced to 9 1/2c, at which level between 200,000 and 300,000 tanks cleaned up the offerings while sales were reported at 9 3/4c in Texas.

The sold up position of the mills made for a tightening of the holding tendency and as a result the disposition was to hold out for the 10c level. With crude at the present prices, futures continued relatively too low, with a spread of only about 135 points, whereas a normal spread would be about 200 points.

Commission houses were persistent buyers in small quantities, constantly taking the surplus off the market, which with short covering at times made it rather easy to advance values. About the only opposition encountered was that from a few leading professionals, who have turned bearish and who were selling the market on a scale upwards on the belief that the advance was being overdone.

Refiners' Brokers Bought March.

At times there was fairly good buying of March by refiners' brokers, regarded as removing hedges against cash sales, while it is known that some of the selling in January was by consumers who replaced the futures by purchases of loose oil.

The situation in the spot delivery was a

factor of no little importance. There is a fairly liberal open interest in January, and the prospects for the shorts in the current month are no brighter than they were in December when the spot position was tight throughout.

There is practically no oil at New York on the spot, and what little is available is selling at a big premium over the January delivery. There have been no deliveries on January contracts to date and little or no deliveries are anticipated unless the January reaches a level which compares favorably with the crude price

and which would induce refiners to bring oil to New York.

It is estimated that in the neighborhood of 4,000 bbls. of January is held by consumers who want the oil, but it is more than likely that a good part of these contracts will be switched to loose oil as the month progresses. Under the situation prevailing, however, it will take a holding of but a few hundred barrels of the spot month to maintain or increase the January premium over the later positions.

Scattered Short Selling.

Notwithstanding the fact that the spot situation is strong, that the crude situation is tight, that the mills are well sold up, that refiners have not accumulated any stocks of importance as yet, and also the prospects for a revival in cash trade, there has been scattered short selling in this market, and insufficient speculative buying power to bring about a level that would appear to be justified under the present conditions.

Professional sentiment is mixed, but the majority of the trade is quite friendly to the market. In some quarters a 12c level for January is talked of. In some of the largest refining quarters it is felt that there will be no weakness in the situation anywhere of importance, for at least another thirty days.

Reports on Cash Trade Mixed.

Reports on cash trade have been rather mixed. In some quarters the demand is said to be disappointingly small following the holidays, while in others a good trade is reported. On the whole business appears to be fair, but naturally not as large as it has been during the past few months when the distribution was enormous.

The December Government report on cottonseed and its products is rather anxiously awaited and will be issued around the 18th of the month. Of late there has been disposition to lower estimates on December consumption. In some quarters 250,000 to 275,000 bbls. is being wagered upon, but there are others who still express the belief that the figure will reach 300,000 bbls. against 238,000 bbls. in December, 1924.

The lard market has been quite strong and appears to be in a position somewhat similar to cotonoil. A large short interest is claimed in January lard, while the stocks at Chicago are small and steadily decreasing. The outward movement of lard, considering the size of the stocks, is quite

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Jan. 7, 1926.

Refiners and compounders bought New Orleans contracts this week in order to be certain of securing bleachable yellow; also the price is below parity of crude oil. Advantages of this market gradually becoming known in all directions, hence inquiries from all sections with orders are said to be increasing.

Hedging business light on account of heavy demand for both crude and refined oil. Large forward sales in crude, especially Oklahoma points, at 9 1/2c; 9 3/4c now generally asked in the valley, with 10c confidently expected soon. Mills much more closely sold up than in normal seasons or generally expected.

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Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Jan. 7, 1926.—Prime cotton seed delivered Dallas, \$38.00; snaps and bollies, \$28.00@\$30.00 on quality. Prime crude cottonseed oil, 9 1/2c@9 3/4c f.o.b. Dallas; 43 per cent cake and meal, \$31.50; hulls, \$9.00; linters, 3 1/2c@5c. Some rains and cold weather past week; markets steady.

—

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Jan. 7, 1926.—Mills continue bullish and as a result offerings are limited. There has been considerable trading this week at 9 1/2c Valley, and today 9 1/2c@9 3/4c is obtainable. Meal selling at \$3.00 per unit ammonia f.o.b. Memphis, while loose hulls are dull at \$3.50.

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Having established, at the earnest request of leading cottonseed oil interests, contract trading in refined cottonseed oil in bulk, the New Orleans Cotton Exchange has gone a step farther by establishing a new class in its membership termed "Associates," to enable those concerned in the industry to avail to the full of the facilities provided.

Associates are not required to be shareholders, nor to pay an initiation fee, but only to pay dues at the rate of \$200 per annum. If they join after March they pay at the rate of \$20 per month to the end of the fiscal year, Oct. 31.

Brokerage commissions are fixed under the rules at \$20 per round contract for non-members; \$12 per round contract for associates; \$10 per round contract for full members. Associates therefore net \$8 per contract in handling transactions for non-members.

The contract, which is for 30,000 pounds of bleachable P. S. Y. cottonseed oil, is safeguarded in every possible way, even to the extent of an indemnity bond behind the storage yards.

Write Trade Extension Committee for Rules and Information.

New Orleans Cotton Exchange

The Fort Worth Laboratories
Consulting, Analytical Chemists and Chemical Engineers
22½ Monroe Street
FORT WORTH, TEXAS

large, while the hog run from week to week is comparatively moderate.

Of late less has been heard of soap makers' interest in cottonseed oil and the tallow situation is taking on an easier undertone. The past week extra tallow New York sold at 9½c but reports of South American tallow afloat due to arrive at New York this month offering at equal to 9½c delivered has had a tendency to make for a holding off policy for the time being, and create a less strong undertone.

COTTONSEED OIL.—Market transactions:

Thursday, December 31, 1925.

Sales. High. Low. Bid. Asked.
—Range— Closing—
Spot 1100 a
Jan. 500 1082 1072 1071 a 1080
Feb. 300 1070 1065 1065 a 1070
Mar. 4200 1070 1065 1067 a 1068
April 100 1074 1074 1074 a
May 1300 1090 1087 1088 a 1098
June 1090 a 1098
July 1105 a 1105
Aug. 1110 a 1120

Total sales, including switches. 7,200 bbls. Crude S. E. 9½ bid.

Friday, January 1, 1926.

No Session.

Saturday, January 2, 1926.

No Session.

The Procter & Gamble Co.
Refiners of all Grades of
COTTONSEED OIL

Bureau, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

Moonstar Cocoanut Oil

P&G Special (Hardened) Cocoanut Oil

IVORYDALE, OHIO PORT IVORY, N. Y.

KANSAS CITY, KAN. MACON, GA.

DALLAS, TEXAS HAMILTON, CANADA

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

General Offices:

CINCINNATI, OHIO

Cable Address: "Procter"

SOYA BEAN OIL.—A rather featureless but a steady market was again noted in this oil. A fair inquiry was reported but the volume of actual business passing appeared to be light. Offerings are steadily held and there is no pressure of oil on the market.

At New York both crude and edible oil was purely nominal, while crude tanks Pacific coast was quoted at 10½@10¾c.

CORN OIL.—A firmer market partly due to some betterment in demand but mainly following the strength in crude cottonoil, featured the corn oil market the past week. Offerings from producers were firmly held.

At New York refined barrels quoted at 13@13½c; cases, 13.88; buyers tanks f.o.b. mills, 9½c sales and 9¾c asked.

PALM OIL.—An inactive demand was noted in this quarter, but the undertone was rather firm owing to the steadiness in tallow, and the firmness in foreign offerings of palm oils.

At New York Lagos spot quoted at 9½@9½c; shipment, 8½@8½c; Nigre spot, 8½@8½c; shipment, 8½@8½c.

PALM KERNEL OIL.—The market was barely steady with a material let-up in inquiry from consumers. At New York barrels spot quoted at 10½c; casks, 10½@10½c nominal; shipment casks, 10½@10½c.

PEANUT OIL.—More or less nominal conditions reported in all quarters.

SESAME OIL.—The situation here purely nominal.

COTTONSEED OIL.—While demand has been rather quiet, the market has been strong, due to the strength in crude and lack of spot supplies at New York. A better demand is expected this month.

At New York refined barrels quoted at 11½@11½c; southeast and valley crude, 9½c sales and bid; Texas, 9½@9½c.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, Jan. 5, 1926.—Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt.

Lagos palm oil in casks of 1,600 lbs., 9½c lb.; olive oil foots, 9½@9½c lb.; East India Cochin cocoanut oil, 16½c lb.; Cochin grade cocoanut oil, domestic, 15c lb.; Ceylon grade cocoanut oil, 13½c lb.

Prime summer yellow cottonseed oil, 11½@12½c lb.; prime winter salad oil, 12½c lb.; raw linseed oil, 90c gallon; red oil, 11½@12c lb.

Extra tallow, f.o.b. seller's plant, 9½c lb.; dynamite glycerine, nom., 24c lb.; chemically pure glycerine, nom., 25@27c lb.; saponified glycerine, nom., 17½@17½c lb.; crude soap glycerine, nom., 15½c lb.; prime packers grease, nom., 9c lb.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York January 1 to January 6, none.

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

**BROKERS EXCLUSIVELY
VEGETABLES OILS**

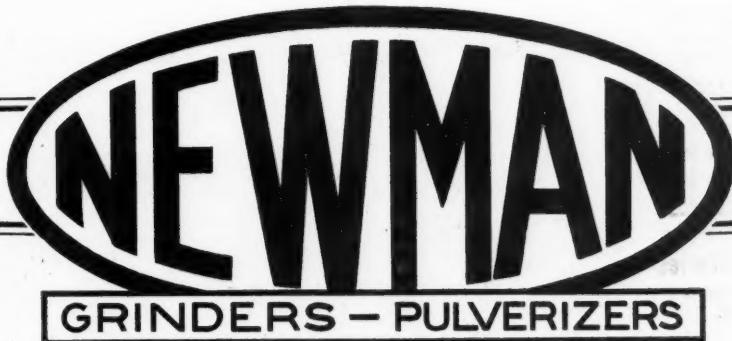
In Barrels or Tanks

Hardened Edible Cocoanut Oil

COTTON OIL FUTURES

On the New York Produce Exchange

Are You Not Paying for a "Newman" Grinder Right Now?



Do you get the maximum price for your tankage?

If you would get \$5.00 more per ton for your tankage—how much would you be ahead financially every year?

There is quite a difference in the price of "ground" and unground tankage. The quotations vary between \$3.00 to \$5.00 per ton.

How much would it mean to you if you got the highest price or from \$3.00 to \$5.00 more per ton?

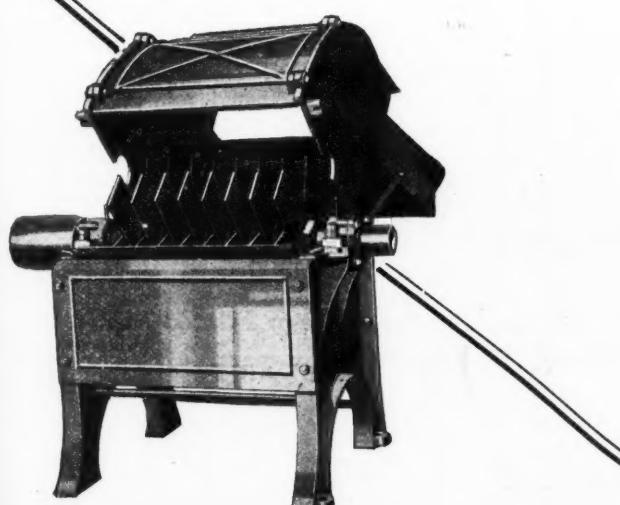
There is no more excuse to be without a Newman Grinder—no matter how large or small your plant may be. The Newman will grind Tankage—Blood, Raw Bone, Steamed or Dried Bone, Glue, Hoofs, Horns and all Fertilizer Materials.

Figure it out, Mr. Packer or Renderer: How many tons of Tankage, Chicken Food or Products do you grind up per year? A "Newman" will be a profitable investment guaranteed to do your work better, faster and at the lowest cost and at a price of only

\$300 to \$495

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Newman
GRINDER & PULVERIZER CO.
WICHITA-KS.

214-216 S. Wichita Street

America's Foremost Meat Concerns

J. T. McMillan Company, St. Paul, Minn.



The history of the J. T. McMillan Company, St. Paul, Minnesota, is a remarkable record of constant, healthy growth. Founded in 1870 by J. T. McMillan, the business flourished under his able management until his death in 1906 when it was taken over by J. T. McMillan, Jr., and Myron McMillan, his sons.

The nineteen years under their judicious management have been marked by consistent progressiveness. In 1906 all of the buildings were one story and of frame construction.

Capacity of 150,000 Hogs Per Year.

Since that time every building has been rebuilt and the plant has been so

enlarged that it now has a capacity of 150,000 hogs per year. The company is now working up to its full capacity and rapid future expansion may well be expected.

"Family Seal" is the leading brand of McMillan's products, all of which are put up under the most ideally sanitary conditions.

From the killing department, which was entirely rebuilt in 1925, all the way through to the shipping room, the plant has been equipped with the most modern machinery and equipment of the latest design. These installations not only created splendid sanitary conditions but

achieved the most economical production as well.

Make All Kinds of Sausage.

A very large sausage factory is operated which turns out all classes of smoked and fresh sausage, including export and fancy summer sausage.

The J. T. McMillan Company is a firm believer in advertising and while its activities are largely confined to the northwest, centering in St. Paul and Minneapolis, its products—particularly "Family Seal Brand"—are widely advertised and enjoy an unusual popularity and distribution.

PRINT-AD-STRING, the packers' tape, manufactured by the Chicago Printed String Co., has been used on "Family Seal Brand" Products for many years.

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products continued firm the latter part of the week, due to continued good cash demand and a better tone in corn. Demand from shorts was less aggressive, resulting in considerable realizing.

Cottonseed Oil.

Cottonseed oil irregular the latter part of the week. Trade moderate and mixed; commission houses buying on breaks; quite active realizing with local bears trying to force a reaction. Crude oil sold at 9½@9¾c; Canada paid 9¾c.

Quotations on cottonseed oil at Thursday noon were: January, \$11.00@11.25; February, \$10.80@11.10; March, \$10.87; April, \$10.90@11.00; May, \$11.03@11.06; June, \$11.10@11.20; July, \$11.24@11.27; August, \$11.30@11.40.

Tallow.

Tallow, extra, 9¾c, sales.

Oleo Oil and Stearine.

Stearine, oleo, 12½c, sales.

FRIDAY'S GENERAL MARKETS.

New York, Jan. 8, 1926.—Spot lard at New York prime western, \$15.65@15.75; middle western, \$15.50@15.60; city, \$15.37½; refined continent, \$16.25; South American, \$17.25; Brazil kegs, \$18.25; compound, \$12.75@13.00.

Hull Oil Market.

Hull, England, Jan. 8, 1926.—(By Cable.)—Refined cottonseed oil, 37s 6d; crude cottonseed oil, 33s.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to January 8, 1926, show exports from that country were as follows: To England, 118,078 quarters; to continent, 44,445 quarters; others, none.

Exports for the previous week were: To England, 134,203 quarters; to the continent, 106,721 quarters; other ports, none.

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.)

Liverpool, January 8, 1926.

Provision market more active. Spot quotations on boxed meats ruled steady to firm; lard quotations stronger.

Some trading on short clear backs, medium averages, for nearby. Good demand for A. C. hams, buyers having considerable difficulty in booking orders at bid prices this week. Sizeable quantities have been traded in for deferred shipment, running from current month into June, practically at American packers selling limits.

Today's prices at Liverpool are as follows: Shoulders, square, 87s; picnics, none; hams, long cut, 112s; American cut, 121s; bacon, Cumberland cut, 105s; short backs, 116; bellies, clear, 104s; Wiltshires, 106s; Canadian, 110s; spot lard, 77s 6d.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Jan. 2, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,390	6,063	6,285	14,757
New York	1,170	1,005	22,870	3,921
Central Union	2,934	1,168	...	16,075
Total	7,500	8,239	29,161	34,753
Previous week	8,551	13,412	38,261	11,333
Two weeks ago	9,105	12,253	34,087	34,615

Light Provision Stocks

Stocks of provisions at seven large markets on December 31, 1925, indicate that there have been only slight accumulations of product so far in the winter packing season. Stocks have shown an increase over those on hand November 30, but are way below those of a year ago, when the hog runs were among the heaviest on record.

Stocks of all cut meats are approximately 65,000,000 lbs. less than those of January 1, 1925, and lard stocks are 17,000,000 less. Should the hog runs increase through the season of normally light runs, packers will find their light accumulations very advantageous.

Stocks of provisions as compiled by THE NATIONAL PROVISIONER for the seven principal markets—Chicago, Kansas City, Omaha, Milwaukee, St. Joseph, St. Louis, and E. St. Louis—with comparisons, are as follows:

	Dec. 31, '25.	Nov. 30, '25.	Dec. 31, '24.
	lbs.	lbs.	lbs.
Total S. P. meats	121,846,838	100,635,225	184,424,730
Total D. S. meats	42,000,000	38,451,135	59,700,593
Total all meats	185,843,257	161,039,019	249,616,057
P. S. lard	5,436,712	5,491,631	19,908,316
other lard	7,475,690	7,560,281	11,730,900
S. P. reg. hams	49,729,386	44,453,488	74,492,198
S. P. akl. hams	35,470,973	35,442,748	53,051,000
S. P. cl bellies	25,070,600	22,140,904	31,201,244
S. P. picnics	11,003,001	7,230,050	23,325,146
S. P. fat backs	6,462,337	3,863,864	4,539,029

[NOTE.—These figures are compiled from special reports made to THE NATIONAL PROVISIONER from each of the markets.]

TRADE GLEANINGS.

A new abattoir is being constructed in Yelm, Wash., by Otis Longmire.

The abattoir of the Independent Meat Company, Eugene, Ore., was recently damaged by fire.

Bell Sausage Company, 850 Robson street, Vancouver, B. C., has changed its name to Pepper Sausage Company.

H. W. Allen, of Shamrock, Tex., has acquired a site in Amarillo, Tex., where he plans to erect a \$250,000 cottonseed oil mill.

Sampson Fertilizer Company has been incorporated in Clinton, N. C., with a capital stock of \$100,000 by H. L. Stewart, W. M. Peterson and others.

It is reported that the Merchants Fertilizer and Phosphate Company, 130 East Bay street, Charleston, S. C., will rebuild its buildings that were recently destroyed by fire.

The formal opening of Swift & Company's new produce plant in Twin Falls, Idaho, was held on January 8. The plant was actually opened for business some weeks ago.

The power plant of the Kerber Packing Company, Elgin, Ill., was recently destroyed by fire. None of the rest of the plant was damaged, it is said, and production was not long interfered with.

George H. Cushing, secretary-treasurer of the Hagen & Cushing Co., meat packers, Moscow, Idaho, has sold his interest in the company to Alfred E. Hagan, son of C. A. Hagan, one of the founders. Mr. Cushing will retire from active business after being connected with the company he helped to found for 30 years.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern Markets on Thursday, January 7, 1926, as follows:

Fresh Beef:		CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS (Hvy. Wt. 700 lbs. up):		\$18.00@20.00	\$17.50@19.00	\$17.00@19.00
Choice		15.00@18.00	15.50@17.50	15.50@17.50
Good					
STEERS (Lt. & Med. Wt. 700 lbs. dn.):		18.00@20.00	17.00@20.00	18.00@20.00
Choice		15.00@18.00	15.00@17.00	16.00@17.50
Good					
STEERS (All Weights):		12.00@14.00	14.00@15.50	14.00@15.00	14.50@16.00
Medium		11.00@12.00	12.50@14.00
Common					
COWS:		11.00@13.00	12.50@13.50	12.00@13.50	12.50@13.00
Good		10.00@11.00	11.00@12.50	10.50@12.00	11.00@12.00
Medium		9.00@10.00	10.00@11.00	9.00@10.50	10.00@11.00
Common					
Fresh Veal (1):					
VEALERS:					
Choice		21.00@22.00	22.00@24.00	23.00@24.00
Good		19.00@20.00	21.00@22.00	22.00@23.00
Medium		16.00@18.00	10.00@20.00	18.00@20.00
Common		14.00@16.00	17.00@19.00	16.00@18.00
CALF CARCASSES (2):					
Choice		18.00@19.00
Good		16.00@17.00	16.00@17.00
Medium		15.00@16.00	15.00@16.00
Common		14.00@15.00
Fresh Lamb and Mutton:					
LAMB (Lt. & Hvy. Wt. 30-42 lbs.):		29.00@30.00	30.00@31.00	30.00@32.00	30.00@30.00
Choice		27.00@29.00	29.00@30.00	29.00@31.00	28.00@30.00
Good					
LAMB (Med. & Hvy. Wt. 42-55 lbs.):		28.00@29.00	28.00@30.00	27.00@28.00	25.00@26.00
Choice		26.00@28.00	27.00@29.00	27.00@29.00	25.00@26.00
Good					
LAMB (All Weights):		25.00@27.00	27.00@29.00	26.00@28.00	26.00@29.00
Medium		23.00@25.00	25.00@27.00	25.00@26.00
MUTTON (Ewes):		15.00@17.00	16.00@18.00	15.00@17.00	16.00@18.00
Good		12.00@15.00	14.00@16.00	14.00@16.00	15.00@16.00
Medium		11.00@12.00	12.00@14.00	12.00@14.00	12.00@14.00
PICNICS:		15.00@16.00	16.00@17.50	17.00@17.50	18.00@19.00
4-6 lb. avg.		15.00@16.00	16.00@17.50	17.00@17.50	18.00@18.00
6-8 lb. avg.		15.00@16.00	16.00@17.50	22.00@24.00	21.00@23.00
BUTTS: Boston Style.		19.00@21.00	22.00@24.00	21.00@23.00
SPARE RIBS: Half Sheets.		15.00@17.00
TRIMMINGS:		10.00@12.00
Regular		15.00@17.00
Lean		15.00@17.00
LOINS:		23.50@24.50	24.50@26.00	25.00@27.00	25.00@26.00
8-10 lb. avg.		22.50@23.50	24.50@26.00	24.00@25.00	23.00@24.00
12-15 lb. avg.		21.50@22.50	24.00@25.00	22.00@24.00	21.00@22.00
15-18 lb. avg.		19.00@20.00	22.00@24.00	21.00@22.00	20.00@23.00
18-20 lb. avg.		18.00@19.00	21.00@22.00	20.00@22.00	21.00@22.00
SHOULDERS: N. Y. Style, Skinned.		16.00@17.00	18.00@19.00	19.00@20.00
PICNICS:		15.00@16.00	16.00@17.50	17.00@17.50	18.00@19.00
4-6 lb. avg.		15.00@16.00	16.00@17.50	17.00@17.50	18.00@18.00
6-8 lb. avg.		15.00@16.00	16.00@17.50	22.00@24.00	21.00@23.00
BUTTS: Boston Style.		19.00@21.00	22.00@24.00	21.00@23.00
SPARE RIBS: Half Sheets.		15.00@17.00
TRIMMINGS:		10.00@12.00
Regular		15.00@17.00
Lean		15.00@17.00

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

January 9, 1926.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, January 7, 1926.

CATTLE—Late downturns erased the early advance on weighty fed steers as the supply such kinds, especially in between grades, became excessive. Light and medium weights, however, because of their scarcity, closed around 15@25c higher. Well finished yearlings as a rule got best action, shipping demand for such kinds remaining broad.

All weights fat steers topped at \$11.50 for the week and yearlings as a rule sold to advantages over matured kinds. Among the \$11.50 steers were three loads of 1,070 lb. yearlings from an Illinois feed lot and 943 lb. youngsters also brought that money. The same price took medium weights scaling 1,209 and 1,259 lbs. as well as a load of 1,626 lb. bullocks.

Bulk fed offerings were of quality and condition to sell at \$8.75@10.50. Choice light yearling heifers ranged upward to \$9.75 and comparatively few heifers went

to killers under \$7.00. The bulk realizing \$7.25@8.50.

Fat cows were most numerous at \$5.00@7.00. Canners and cutters at \$3.75@4.50 moved up 10@15c.

Bologna bulls sold off 25@50c, best strongweights stopping at \$6.25 late. Vealers finished around \$1.00 lower, packers paying \$12.00@13.00 mostly at the close.

HOGS—Slightly increased receipts here were offset by curtailed supplies elsewhere. Meanwhile shippers maintained an outlet practically as broad as that of last week and local buyers displayed urgent needs. Accordingly, values generally worked to sharply higher levels and returned to about a parity with those current in mid-October.

In general the gains became greater with the decrease in weight. Medium and heavy weight butchers advanced 60@75c. Light weights and light lights scored 70@90c upturns, killing pigs registered 75c gains and packing sows closed 40@70c higher than last Thursday.

SHEEP—Stability again marked the trade in fat lambs and yearlings during the week. After a lower opening prices

recovered and the close was 25@50c higher than a week ago. Eastern demand for choice light and handyweight lambs was strong support on the local market, by far the greater proportion of lambs of this description going to these interests during the week.

Best fat lambs at the close realized \$16.50, with bulk of kinds of desirable weight and finish at \$15.75@16.25. Heavy fat lambs arrived more liberally during the week, but at the close these showed practically as much price gain as light and handyweights.

Fat sheep held to steady price levels, best fat ewes reaching \$9.25, with aged wethers at \$10.50@11.00 mostly.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Jan. 7, 1926.

CATTLE.—The market for fed steers and yearlings shows some unevenness, the better grades selling upward from \$9.50 ruling 15@25c lower for the week, while kinds selling under this price show little change. Good to choice weighty steers generally show the most decline. Bulk for the week turned at \$8.50@10.00 with weighty steers and mixed yearlings at \$10.50 with choice Angus yearlings at \$10.75.

The better grades of she stock are strong to a little higher, while common and medium grades and also canners and cutters are mostly steady. Bulls, veals and calves advanced 25@50c.

HOGS—Clamorous demand from order buyers for all weights of butcher and light offerings forced local packers, under moderate receipts, to follow the daily upturn to prices. For the seven day period most classes of hogs show a net advance of 5@75c.

Thursday's bulk 200@325 lb. butchers ranged \$11.60@11.70; desirable 160@200 lb. weights, \$11.70@11.90; top, \$11.90; sorted light lights upwards to \$12.00. Packing sows largely \$10.25@10.75.

SHEEP.—Fat lamb trade broke sharply on the opening day of the week, but since that time the general undertone has been stronger and not only has the weakness been wiped out but values on Thursday this week showed an upturn of 10@15c from a week ago. Bulk of the fed wooled lambs are now moving at \$15.50@15.60; top, 15.75.

Fat sheep have held steady, desirable weight fat ewes clearing largely at \$8.50@8.75.

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)

E. St. Louis, Ill., Jan. 7, 1926.

CATTLE.—Moderate receipts and broad demand made better prices for all killing classes except beef steers and light vealers. Compared with one week ago, steers are steady to strong, low priced descriptions showing the most strength; light yearlings and heifers, 25@50c higher, best light weights up the most; beef cows and bulls, 25c higher; canners, 15@25c higher.

Tops for week: Matured steers, \$11.25;

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, January 7, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded)	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
TOP	\$12.75	\$12.75	\$11.90	\$12.20	\$12.25
MULK OR SALES	11.60@12.20	12.15@12.65	11.60@11.85	11.70@12.10	11.60@12.10
Hvy. wt. (250-350 lbs.), med-ch.	11.40@11.85	11.85@12.15	11.40@11.65	11.65@12.00	11.50@11.75
Med. wt. (200-250 lbs.), med-ch.	11.65@12.20	12.00@12.50	11.50@11.75	11.75@12.10	11.60@11.75
Lt. wt. (180-200 lbs.), com-ch.	11.50@12.15	12.15@12.75	11.65@11.90	11.75@12.20	11.65@12.00
Lt. lt. (130-160 lbs.), com-ch.	11.60@12.90	12.25@12.75	11.75@12.00	11.85@12.35	12.00@12.25
Packing sows, smooth and rough	9.15@10.20	10.00@10.50	10.00@10.85	10.00@11.00	9.00@ 9.50
Slight. pigs (130 lbs. down), med-ch.	12.50@13.00	12.00@12.75	11.75@12.35	12.25@13.00	
Av. cost and wt. Wed. (pigs excluded)	11.81-221 lb.	11.98-223 lb.	11.43-236 lb.	11.76-246 lb.	
Sllaughtered Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	10.50@12.35		9.75@12.00	9.75@12.50	
STEERS (1,100-1,500 LBS.):					
Choice	11.00@12.35	11.25@12.75	10.40@12.00	10.65@12.50	
Good	9.90@11.00	9.75@11.25	9.35@10.40	9.15@12.75	9.00@10.50
Medium	8.65@ 9.85	8.00@ 9.75	7.90@ 9.35	7.90@ 9.15	7.75@ 9.25
Common	6.50@ 8.65	6.25@ 8.00	5.65@ 7.90	5.75@ 8.00	6.00@ 7.75
STEERS (1,100 LBS. DOWN):					
Choice	11.00@12.50	11.25@12.75	10.50@12.00	10.65@12.25	
Good	9.90@11.00	9.65@11.25	9.25@10.50	9.15@10.63	9.00@10.25
Medium	8.50@ 9.90	7.75@ 9.65	7.50@ 9.25	7.65@ 9.15	7.50@ 9.00
Common	6.35@ 8.65	6.00@ 7.75	5.50@ 7.50	5.50@ 7.90	5.50@ 7.50
Canner and cutter	4.25@ 6.35	4.50@ 6.00	4.25@ 5.50	4.00@ 5.35	3.50@ 5.50
LT. XRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	8.75@11.75	9.00@11.50	8.50@11.00	8.50@11.50	8.00@10.50
HEIFERS:					
Good-choice (850 lbs. up)	7.75@10.75	6.75@10.00	6.85@10.00	6.75@10.00	6.75@ 9.75
Common-med. (all weights)	6.25@ 8.25	4.75@ 6.75	4.85@ 6.85	4.85@ 7.10	5.00@ 6.75
COWS:					
Good to choice	6.40@ 8.50	6.25@ 8.00	5.85@ 8.10	5.85@ 8.00	5.50@ 7.75
Common and medium	4.50@ 6.40	4.75@ 6.25	4.50@ 5.85	4.35@ 5.65	4.00@ 5.50
Canner and cutter	3.65@ 4.50	3.35@ 4.50	3.40@ 4.50	3.25@ 4.35	3.00@ 4.00
BULLS:					
Good-ch. (beef 1,500 lbs. up)	6.00@ 7.00	6.00@ 6.75	5.75@ 6.75	5.60@ 6.75	5.75@ 6.25
Good-ch. (1,500 lbs. down)	6.00@ 7.00	6.00@ 7.25	5.75@ 7.00	5.60@ 7.00	5.75@ 6.75
Can-med. (canner and bologna)	4.50@ 6.15	4.25@ 6.00	4.25@ 6.00	4.00@ 5.60	3.75@ 5.75
CALVES:					
Medium to choice (milk fed exc.)	5.50@ 8.50	5.00@ 8.00	5.50@ 8.50	4.50@ 8.50	4.50@ 7.25
Cull-common	4.50@ 5.50	4.00@ 5.00	4.25@ 5.50	4.00@ 4.50	3.50@ 4.50
VEALERS:					
Medium to choice	10.50@14.00	10.00@14.00	8.00@10.25	7.00@11.50	8.50@11.50
Cull-common	6.00@10.50	6.00@10.50	4.75@ 8.00	4.50@ 7.00	4.50@ 8.50
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	14.50@16.50	13.75@15.85	14.00@15.75	13.50@15.00	13.25@15.75
Lambs, cul. com. (all weights)	12.00@14.50	11.00@13.75	11.50@14.00	10.00@13.50	10.50@13.25
Yearling wethers, medium to choice	10.50@14.00	10.00@13.25	10.00@13.25	10.25@13.25	
Ewes, common to choice	5.50@ 9.25	5.00@ 8.75	5.50@ 9.00	5.25@ 8.75	4.75@ 8.75
Ewes, cannery and cul.	2.00@ 5.50	1.50@ 5.00	2.00@ 5.50	1.50@ 5.25	1.00@ 4.75

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January 9, 1926.

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long yearlings, \$10.75; light mixed yearlings, \$11.00; heifers, \$10.00. Bulks for week: Steers, \$7.75@10.25; fat light yearlings and heifers, \$8.75@10.00; medium heifers, \$7.50@8.50; cows, \$4.75@6.25; canners, \$3.40@3.75.

HOGS.—A decidedly bullish undertone prevails in the hog market with prices 40@50c higher than a week ago on light hogs and 50@75c higher on weightier classes and packing sows. Heavy hogs and packing sows show the maximum gain for the period. The market is receiving a low quota of good shipping hogs and the few coming are still earning price premiums.

A top of \$12.80 was reached on 160@180 lb. averages. Bulk offerings 200 lbs. and below, \$12.50@12.65; medium and heavy butchers, \$12.15@12.50; packing sows, \$10.25@10.50; good native pigs, \$12.50@12.75.

SHEEP.—Very little change is noted in fat lambs or other sheep classes for the week, although the market was at one time a little lower. Choice fed westerns brought \$15.85 today; natives, \$15.50@15.75; native cull lambs, \$11.00; good light weight mutton ewes, \$8.25@8.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Mo., Jan. 7, 1926.

CATTLE.—Trade in fed steers and yearlings opened the week slow and prices were slightly lower early, but at the close more stability was in evidence and the finish was steady to strong with a week ago. Choice heavy steers scaling 1,528 lbs. and long yearlings sold up to \$10.75, the week's top, while best medium weights stopped at \$10.50. Bulk of the more desirable fed offerings sold from \$8.25@9.60.

She stock sold very unevenly. Better grades of beef cows and heavy heifers are around 65c lower, while inbetween grades of cows and cutters are weak to 15c lower. Canners held steady and light weight heifers which were very scarce are strong to 15c higher.

Prices on bulls advanced 25c. Killing calves closed steady to 75c lower with veals and better grades of calves selling to best advantage. Choice vealers sold from \$11.00@11.50 on late days.

HOGS.—The week's hog market was featured with a stronger undertone. Most classes show gains of 45@60c over a week previous. Medium and strong weight butchers met with a broad outlet and show the full strength of the upturn. Underweights sold rather irregularly and price fluctuations have been frequent, due largely to the erratic shipping demand.

Packers have been liberal buyers at the advance and have shown a preference for the better grades of lights and butchers. The high point of the week was reached today when light lights sold at \$12.50 in load lots and best butchers up to \$12.10.

Packing sows are 40@60c higher, with \$10.25@11.00 taking the bulk.

SHEEP.—Fat lambs found a fairly broad outlet and prices as a rule are 10@15c higher for the week. Best fed westerns sold up to \$15.50, while the bulk of

THE NATIONAL PROVISIONER

arrivals sold from \$15.00@15.40. Desirable yearling wethers brought \$13.00.

Aged classes were in rather limited supply and those offered sold at mostly steady prices. Small lots of fat ewes ranged from \$8.00@8.75 and mature wethers sold up to \$10.00.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

So. St. Joseph, Mo., Jan. 5, 1926.

CATTLE.—Cattle receipts for two days this week were around 6,000, compared with 5,404 the same days last week. Beef steers and yearlings were plentiful and the market weak to 25c lower.

Best steers averaging 1,268 lbs. sold at \$10.25 and bulk of sales ranged \$8.50@10.00. Mixed yearlings sold \$8.75 down.

Butchers stock in liberal showing and values steady to 25c lower. Best cows ranged up to \$7.25, with bulk of fair to good grades \$4.75@6.50 and canners and cutters \$3.35@4.25.

Bulls strong, choice butchers up to \$6.50, bolognas mostly \$4.50@5.25.

HOGS.—Hog receipts around 8,500 for 2 days, against 12,913 same period a week ago. Today's market \$10@15c higher; top, \$11.85 on lights and light lights, with bulk of all sales \$11.50@11.75.

SHEEP.—Sheep receipts around 9,500 for 2 days. Sheep 25c lower, with best ewes \$8.75. Yearlings and wethers were scarce.

Lambs 25c lower Monday, but this was all regained today. Best fed offerings \$15.50. Others \$15.00@15.25.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Jan. 6, 1926.

CATTLE.—First full week of the new year is bringing out liberal receipts of cattle, total here for three days having been above 15,000. There are too many cattle being tossed into market hoppers the price basis has been set back something like 25c compared with middle days of last week, this decline applying to practically all grades of beef and butcher cattle.

Best steers of the week were some heavy weights, above 1,400 lbs., that sold at \$10.25; choice quality of a little lighter weight would sell around \$10.50 or better. Bulk of fair to good steers and yearlings

are selling in a range of \$8.50@9.50, with the commoner grades running down to around and under \$7.50.

Bulk of butcher she stock is selling in a range of \$5.50@7.00; canners are selling as low as \$3.00; veals are stopping around \$10.00 for tops.

HOGS.—This market is getting a good run of hogs and the market for them has been working higher. On a run of 23,000 for today and 55,000 for the half week, the best lights sold up to \$11.60; bulk of the good butchers of all weights, light, heavy and medium, \$11.40@11.60 for the bulk; a few early at \$11.35, little in the way of rough packers below 11.25.

Sows are mostly odd lots nowadays and are selling at \$10.00@10.25; pigs, \$11.50@11.85.

SHEEP.—Sheep were strong to 25c higher on receipts of 2,000. Best lambs sold up to \$15.85 and choice fat ewes quotable up to \$8.50, although nothing of the kind was here.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

So. St. Paul, Minn., Jan. 6, 1926.

CATTLE.—Short runs together with favorable outside reports were the bullish influences behind this week's strong to 25c higher market for killing cattle. Fairly long fed medium weight steers reached \$9.75 on several sessions, other desirable grades selling at \$9.00@9.50, with bulk around \$7.50@8.50.

Fat she stock is occupying the \$4.50@7.00 range for the most part, specialties selling upwards to \$7.50 for cows and \$8.50@9.50 for yearling heifers. Canners and cutters are selling largely at \$3.50@4.00 with sausage bulls mostly in the \$5.00@5.50 range.

Veal calves are from 50@75c higher than last Wednesday, most good light sorts scoring \$11.00 today.

HOGS.—General hog receipts are running sharply below those of a year ago and advances of 75c@\$1.00 have been scored during the past week. Desirable 150@180 lb. kinds sold today at \$12.00; 190@300 lb. averages, \$11.50@11.75; packing sows, \$9.25; pigs, \$12.75@12.85.

SHEEP.—Fat lambs are steady to strong for the week, good fat natives being salable at \$15.25@15.50 with best fed Westerns around \$15.75 or higher.

SATISFACTION

KENNEDD-MURRAY ORGANIZATION

CHICAGO—Kennett, Murray & Co.

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DETROIT—Kennett, Murray & Colina

EAST ST. LOUIS—Kennett, Sparks & Co.

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PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Jan. 2, 1926, are reported to the National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,440	13,900	12,946
Swift & Co.	6,424	14,700	16,451
Morris & Co.	3,843	9,900	8,546
Wilson & Co.	4,867	14,600	7,208
Anglo. Amer. Prov. Co.	1,387	6,000	...
G. H. Hammond Co.	3,040	6,100	...
Libby, McNeil & Libby.	1,062
Brennan Packing Co.	5,100	hogs; Miller & Hart, 4,500 hogs; Independent Packing Co., 2,100 hogs; Boyd, Lunham & Co., 9,400 hogs; Western Packing & Provision Co., 6,000 hogs; Roberts & Oaks, 5,100 hogs; others, 31,400 hogs.	...

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,933	684	4,585	3,406
Cudahy Pkg. Co.	3,471	572	3,168	4,515
Fowler Pkg. Co.	695	5
Morris & Co.	2,921	775	2,859	2,642
Swift & Co.	3,796	791	10,455	4,152
Wilson & Co.	4,073	439	5,251	3,408
Local butchers	485	67	571	2
Total	18,104	3,333	26,889	18,185

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,570	10,331	4,653
Cudahy Pkg. Co.	4,047	9,639	7,533
Dold Pkg. Co.	1,213	6,162	...
Morris & Co.	1,905	4,550	3,068
Swift & Co.	4,433	7,550	7,172
M. Ginessburg
Hoffman Pkg. Co.	20
Mayernich & Vahl	35
Mid-West Pkg. Co.
Omaha Pkg. Co.	40
John Roth & Sons.	46
So. Omaha Pkg. Co.	64
Lincoln Pkg. Co.	268
Nagle Pkg. Co.	20
Sinclair Pkg. Co.	86
Wilson & Co.	18	6,739	...
Kennett-Murray Co.
J. W. Murphy Co.	10,629
Other hog order buyers, Omaha	11,076
Total	15,765	66,706	22,426

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,043	5,345	1,493
Swift & Co.	6,655	8,536	2,264
Morris & Co.	2,508	4,233	1,250
St. Louis Dressed Beef Co.	1,318
Independent Pkg. Co.	1,087
East Side Pkg. Co.	1,125	3,976	...
Heil Pkg. Co.	22	1,103	...
American Pkg. Co.	169	1,474	56
Krey Pkg. Co.	117
Sartorius	42	1,157	...
Stieff Pkg.	105	1,150	...
Butchers	10,327	38,392	11,638
Total	21,400	64,366	16,701

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	3,088	636	13,034	14,386
Armour & Co.	2,457	374	5,908	2,890
Morris & Co.	1,939	359	7,337	1,805
Others	2,183	207	3,721	1,115
Total	9,607	1,666	30,000	20,256

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,006	197	16,859	2,649
Armour & Co.	2,967	249	12,018	3,600
Swift & Co.	2,051	325	8,038	1,962
Sacks Pkg. Co.	138	23
Smith Bros Pkg. Co.	13	3	22	...
Local butchers	67	5	2	...
Order buyers and packer shipments	1,946	3	32,525	239
Total	10,188	805	69,464	8,450

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	1,456	660	1,050	4
Wilson & Co.	1,827	577	1,700	1
Others	57	19	280	...
Total	3,340	1,265	3,045	5

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,008	3,449	12,074	4,339
Kingan & Co.	1,285	418	15,149	332
Moore & Co.	2,393	...
Armour & Co.	131	...	2,830	25
Indianapolis Abt. Corp.	901	14	451	...
Hilgemeter Bros.	3	...	766	...
Brown Bros.	134
Bell Pkg. Co.	96	...	258	...
Riverview Pkg. Co.	10	...	205	...
Schumacher Pkg. Co.	...	303
Meier Pkg. Co.	31	...	258	...
Ind. Prov. Co.	13	8	214	4
A. Walbrz.	7	6	...	28
Hoosier Abt. Co.	19	...	152	78
Others	288	40	152	78
Total	3,926	3,944	35,055	4,806

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	803	512	4,907	398
Dold Pkg. Co.	266	26	4,037	...
Local butchers	142
Total	1,211	538	8,944	398

DENVER.				
	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	876	235	6,333	476
Armour & Co.	733	183	6,164	2,173
Blayne-Murphy	679	89	1,939	2,173
Others	627	38	748	161
Total	2,915	555	15,184	2,810

ST. PAUL.				
	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,169	2,878	30,444	2,545
Cudahy Pkg. Co.	555	1,222	923	...
Hertz & Riffkin	134	40
United Pkg. Co.	932	157
Swift & Co.	3,847	4,425	45,040	3,729
Others	353	216	14,488	...
Total	7,990	8,938	90,904	6,274

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending January 2, 1926, with comparisons:

CATTLE.

	Week ending	Prev. week.	Cor.
Chicago	27,053	22,039	25,819
Kansas City	18,104	16,732	17,291
Omaha	14,900	13,400	6,500
St. Louis	21,490	14,576	12,500
St. Joseph	9,667	8,662	5,000
Sioux City	10,188	7,683	5,638
Oklahoma City	3,340	1,777	705
Indianapolis	3,926	4,402	3,174
Cincinnati	1,500	1,500	300
Wichita	1,211	1,747	1,373
Denver	2,915
St. Paul	7,990	8,458	4,779
Total	121,640	103,480	91,364

HOGS.

	Week ending	Prev. week.	Cor.
Chicago	129,400	97,100	159,900
Kansas City	26,889	20,123	26,706
Omaha	66,706	49,530	78,846
St. Louis	64,368	49,300	48,100
St. Joseph	30,990	24,037	40,789
Sioux City	69,464	43,046	79,149
Oklahoma City	35,055	28,342	64,596
Cincinnati	1,500	1,500	500
Wichita	8,044	8,388	12,966
Denver	15,184	61,050	61,313
St. Paul	90,904	61,050	...
Total	539,957	376,864	599,772

SHEEP.

	Week ending	Prev. week.	Cor.
Chicago	45,151	30,812	32,374
Kansas City	18,185	16,444	13,847
Omaha	22,426	16,353	21,998
St. Louis	16,701	6,732	3,668
St. Joseph	20,236	7,586	13,732
Sioux City	8,450	7,372	8,262
Oklahoma City	4,800	3,755	2,640
Cincinnati	557
Wichita	398	101	688
Denver	2,810
St. Paul	6,274	3,804	6,186
Total	145,402	91,170	103,985

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending December 31, 1925, with comparisons:

BUTCHER STEERS.

	Week ended	Dec. 31.	Week ended	Dec. 24.
Toronto	\$ 8.50	...	\$ 7.75	\$ 8.75
Montreal (W)	6.60	...	7.50	...
Montreal (E)	6.60	...	7.50	...
Calgary	7.25	...	6.00	6.75
Edmonton	6.50	...	5.50	6.50
Total	\$13.50	...	\$15.00	...

VEAL CALVES.

	Week ended	Dec. 31.	Week ended	Dec. 24.
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HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES—There are some bids around at 13½c for light cows which are held at 14c. Stocks of such hides are small. Production at this season of the year is very small. Traders are watching native steers and cows for evidence of the market trend. Natives quoted 15@15½c, inside bid; Texas 15c paid for 4,000; butts, 15c; Colorados, 14c; branded cows, 13½c; heavy cows, 13½c last paid; lights, 13½c bid; asking 14c; native bulls, 11½c tentatively bid; branded bulls sold a few days ago at 10c for southerns and 9c for northerns. Small packer hides are quiet and nominal around 13½@13½c with interest still slow.

COUNTRY HIDES—The situation in country hides the past few days has been rather quiet. Negotiations have been under way in the popular selections, but little actual business has been transacted. Sellers for the most part view the future of the market rather rosily and on that account are loath to sell quickly and jeopardize future profits. Bids of 14½c are indicated on best descriptions of 25@45 lb. hides and asking rates of 14½c named. On mediocre material prices around 14c are considered top value and heavier weights, 25@50 lbs., are listed as to quality at prices around 13½@13½c. The nominal market is considered around 11@11½c. All weight hides in the originating sections are a little more plentiful in some sections and distressingly scarce in others. Bids as a rule are bordering on the easier side of the equation because of the presence of grubs in the fresh receipts. Bids are usually around 11½@11½c for January shipment while sellers are endeavoring to get 12c or a trifle better. Heavy steers are quiet and quoted around 13c; possibly a trifle more on fancy descriptions; heavy cows, 11@11½c for business; butts, 11½@12c as to sellers and descriptions; extremes, 13½@14½c as to average and quality; branded country hides, 10@10½c flat; inside nearer the market for business; country packer brands, 11@13c; bulls, 9@9½c asked; country packers, 11@11½c.

CALFSKINS—More interest is noted in both calf and kipskins, with supplies none too large and prospects for large increases somewhat remote for the next few months, until the spring runs makes its presence felt. Bids of 21c are reported for local city calfskins in straight weights and not reported accepted as yet. To some observers it appears that quiet business is passing, possibly in special weights, particularly as there is a very strong call for light end. Collectors ask 22c for straight weights. In packer skins only a couple of cars of December take-off remain unsold and nominal market is considered not over 23c, the last trading basis, though quality is hardly as good as that previously moved. January slaughter not offered as yet. Outside cities are quoted steady around 20@21c; resalted lines, 18@19c; mixed country collections, 17@18c; deacons, \$1.15@\$1.25; outside asked; slunks, 92½@95c last paid; some offered at \$1.02½@\$1.05 today. Kipskins are quiet though having more friends than for some time past. Packers last sold at 19c for northern natives and 18c for southerns; overweights, 17c; branded, 14½c; more offered at outside levels. Local city kipskins are quiet and nominal around 17½c@18c; countries, 14@16c.

MISCELLANEOUS MARKETS—Dry hides are quiet around 21c; horse hides, \$4.50@5.00 for average countries; renderers quoted \$5.00@5.25. Packer pelts are

quiet and unchanged around \$2.25@2.75 for weights; dry stock, 26@28c; hog, 20@45c.

New York.

NEW YORK PACKER HIDES—New business is at a halt in city slaughter stock for the moment because killers are inclined to withhold the balance of their January slaughter for later sale at higher prices. Recent business in brands at 14½c for butts and 13½c for Colorados of January take-off absorbed about half the production. Balance of slaughter is offered in some quarters at 15@14c but buyers do not care to bid up at this time especially on late January take-off. Native steers have been rather quiet, last sales being at 15c. Further offerings are reported on this basis. Spreads made 16c earlier in the week. Cows realized 13c; bulls, 11c.

OUTSIDE PACKER HIDES—Outside packers are quiet, January stock generally not being offered as yet and the December productions being well absorbed. Eastern all weight hides are quoted at 13@13½c as to weight and description. Midwestern sellers are inclined to talk up to 14c for all weights. Canadian packers are sitting back on the current productions.

COUNTRY HIDES—Strength is indicated in most late offerings of hides, particularly where quality is paramount. Some Canadian 25@50's sold to State's buyers at 13c flat; 50@60's at 11½c and 68 lbs. up steers at 13c flat basis. Stronger prices are now asked on further parcels. Several cars western 25@45 lbs. extremes sold 13½c and similar butts, 11½c selected. Choice mid-west 25@45's are held at 14@14½c with bids at 14@14½c as to descriptions. Canadian shippers ask 13½c flat on 25@50's. Penn country hides are reported as rather quiet but unchanged around 14c for average descriptions of extremes and 11½@12c for buff weights. Western tanners are slow to bid 12c now on buffs.

CALFSKINS—Eastern advices indicate that foreign skins are easier in tone with increasing offerings noted. New York city skins lately sold at \$1.65@1.70/2.35@2.40/3.10@3.15 for weights. Light skins in good request and scarce now. Penn cities held \$1.70@2.40@3.00. New Zealand meat works light skins are offered at 15d. Untrrimmed domestic skins 21c bid.

FOREIGN WET SALTED HIDES—Strengthening conditions are noted in frigorifico descriptions of material with European buyers keenly seeking all available material. Stocks have been radically reduced by the incessant demand. In the late business 5,000 Campana steers sold at \$41.75 or 19½c landed basis or an advance from the year end basis of slightly under 19c. Uruguay descriptions have also been fairly active at \$43.50@44.00 or 19½@20c landed New York basis. Frigorifico cows have held about steady for some time now around 15½c landed. Extremes have been bringing prices around 17c and kips at 17½c lately paid. In type hides business is of good size, due to the scarcity of the standard descriptions. Some cows sold at 14½c or about steady with the business basis a little earlier and slightly higher than the year end basis. Steers are quoted at 16@17c as to weights and descriptions. Extremes of standard type made 15½c and as a rule were held for 16c. Campos hides while not specifically reported moved, were understood to have been cleaned out thoroughly under the press of demand. Prices were indicated as around 13½c for steers and 11½@12c for cows.

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending Jan. 2, 1926:

CATTLE.

	Week ending Jan. 2,	Prev. week,	Cor. week,
Chicago	27,053	22,039	25,819
Kansas City	21,741	20,519	20,069
Omaha	16,266	14,179	10,583
East St. Louis	12,051	7,929	9,603
St. Joseph	8,900	7,710	4,937
Snow City	8,096	6,798	5,392
Cudahy	770	507	606
Fort Worth	—	6,114	4,545
Philadelphia	1,596	1,745	702
Indianapolis	3,329	3,135	1,569
Boston	1,662	1,774	1,852
New York and Jersey City	8,911	9,040	11,243
Oklahoma City	4,605	2,598	1,055
Total	114,980	104,147	97,979

HOGS.

	Week ending Jan. 2,	Prev. week,	Cor. week,
Chicago	129,400	97,100	159,900
Kansas City	21,489	20,123	26,706
Omaha	39,250	28,985	64,683
East St. Louis	35,250	25,223	37,116
St. Joseph	26,495	19,922	30,966
Snow City	35,201	24,535	51,022
Cudahy	14,871	10,400	23,653
Ottumwa	16,321	18,582	20,463
Fort Worth	—	2,065	5,754
Philadelphia	13,227	17,792	21,446
Indianapolis	32,666	27,744	30,729
Boston	17,212	17,815	35,181
New York and Jersey City	52,329	55,023	71,207
Oklahoma City	3,045	1,888	4,116
Total	436,753	376,647	587,740

SHEEP.

	Week ending Jan. 2,	Prev. week,	Cor. week,
Chicago	45,151	30,812	32,374
Kansas City	18,413	16,444	13,847
Omaha	22,819	17,773	20,023
East St. Louis	10,357	8,072	4,199
St. Joseph	19,141	7,586	12,402
Snow City	8,622	7,949	7,949
Cudahy	229	74	95
Fort Worth	—	208	481
Philadelphia	4,630	4,112	5,084
Indianapolis	510	495	255
Boston	3,610	4,109	2,650
New York and Jersey City	38,575	34,265	34,993
Oklahoma City	5	9	9
Total	172,162	131,808	134,368

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending January 9, 1926, with comparisons, are reported as follows:

	PACKER HIDES.	Week ending Jan. 9, '26.	Week ending Jan. 2, '26.	Cor. week.
Spready native steers	16½@17c	16½@17c	16½@17c	16½@17c
Heavy native steers	15½@15½c	15½@15½c	15½@15½c	15½@15½c
Heavy Texas steers	15c	15c	15c	15c
Heavy butt braided steers	15c	15c	15c	15c
Heavy Colorado steers	14c	14c	14c	14c
Ex. Light Texas steers	12½c	12½c	12½c	12½c
Branded cows	12½c	12½c	12½c	12½c
Heavy native cows	13½c	14c	14c	15½c
Light native cows	14ax	14ax	14ax	14½c
Native bulls	12½ax	12½ax	12½ax	12½c
Branded bulls	9½c	9½c	9½c	10½c
Calfskins	22c	23c	22c	20c
Kips	19c	19b	19c	19c
Kips, over	17½c	17½c	17c	17c
Kips, branded	14½c	14½c	14½c	15c
Slunks, regular	1.00	95c	1.00	1.15
Slunks, hairless	50c	55c	55c	65c

Light, Native Butts, Colorado and Texas steers 1c per lb. less than heavies.

	CITY AND SMALL PACKERS.	Week ending Jan. 9, '26.	Week ending Jan. 2, '26.	Cor. week.
Natives, all weights	13½c	13½@13½c	13½@13½c	14½c
Bulls, native	11½c	11½@11½c	11½@11½c	11½c
Br. str. hds.	12½c	12½@12½c	12½@12½c	12½c
Calfskins	18½c	15	16c	22c
Kip	15½c	14	14½c	18c
Slunks, regular	1.00	1.00	1.00	1.30
No. 1.	40c	40c	25	40c

	COUNTRY HIDES.	Week ending Jan. 9, '26.	Week ending Jan. 2, '26.	Cor. week.
Heavy steers	12½@12½c	11½@12c	12½@13c	13c
Heavy cows	11@11½c	10½@11c	11@12c	12c
Buff.	11½@12c	11@11½c	12½@13c	13c
Extremes	13½@13½c	13½@13½c	14@14½c	14½c
Bulls	8½@8c	8½@8c	8@8½c	8½c
Branded hides	6@6c	6@6c	10@10½c	10½c
Calfskins	15@16c	15@16c	17@17½c	17c
Kip	14@15c	14@15c	14@15c	14c
Light calf.	\$1.00@1.10	\$1.00@1.10	\$1.25@1.30	\$1.25@1.30
Deacons	\$1.00@1.05	\$1.00@1.05	\$1.10@1.20	\$1.10@1.20
Slunks, regular	\$0.90@1.00	\$0.90@1.00	\$1.00@1.15	\$1.00@1.15
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	\$0.30@0.40	\$0.30@0.40
Horsehides	\$4.50@5.00	\$4.50@5.00	\$4.75@5.50	\$4.75@5.50
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

	SHEEPSKINS.	Week ending Jan. 9, '26.	Week ending Jan. 2, '26.	Cor. week.
Large packers	\$2.25@2.75	\$2.25@2.75	\$4.00@4.25	\$4.00@4.25
Small packers	\$2.25@2.65	\$2.25@2.65	\$2.50@3.75	\$2.50@3.75
Phrs. shearlings	\$1.40@1.65	\$1.40@1.65	\$1.65@1.85	\$1.65@1.85
Dry pelts	\$0.26@0.28	\$0.26@0.28	\$0.37@0.40	\$0.37@0.40

ICE AND REFRIGERATION

ICE NOTES.

A new cold storage plant is being constructed in Amarillo, Tex., by the Consumers Ice Company.

Peoples Ice and Cold Storage Company plans to build a new \$15,000 cold storage plant in Yuba City, Calif.

Jacksonville Ice & Cold Storage Company plans to double the capacity of its plant in Jacksonville, Fla.

Marvel City Ice Company contemplates the erection of a new ice plant in Bessemer, Ala.

Valley Cold Storage Company has remodeled and enlarged its cold storage plant in Watsonville, Calif.

Electric Ice Company, of New Orleans, La., has let contract for the erection of a 20-ton capacity raw water ice plant in Hattiesburg, Miss.

Old Dominion Ice & Power Company plans to enlarge its ice plant in Appalachia, Va.

East Texas Public Service Company plans to erect a new cold storage and ice plant in Marshall, Tex.

How do you load beef so that it will not become slimy or moldy in transit? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

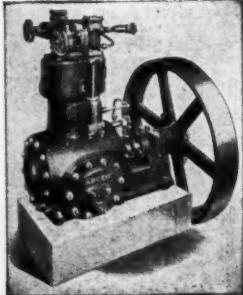
Your Next Refrigerating Machine

should be an ARCTIC

Because—we investigate

and guarantee results for your particular problem.

We specialize in equipment for Meat Packers, Curers, Sausage Makers, Wholesale Meat Dealers and Provisioners.

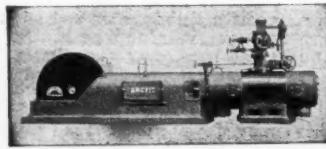


The Arctic Junior
Refrigerating Machine

Let Us Hear from You

The Arctic Ice Machine Co.

Canton, Ohio



Arctic Horizontal Ammonia Compressor

CORK INSULATION

There is a good reason why experienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

Write for complete information.

United Cork Companies

Plant at LYNDHURST, N. J.

BRANCH OFFICES

New York, N. Y.

Philadelphia, Pa.

Cincinnati, O.

Cleveland, O.

Pittsburgh, Pa.

Chicago, Ill.

Boston, Mass.

Baltimore, Md.

AGENTS

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Milwaukee, Wis.

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Eliminate Superheated, Stagnant, Dead Air

from meat packing plants and refrigerated rooms. They exact a tremendous toll from the meat packing industry.

If the annual cost due to failure to provide modern methods of refrigeration and air conditioning within refrigerated rooms could be calculated it

would be found to run into thousands of dollars.

The march of progress has brought the highest development in the science of refrigeration and air conditioning. Modern science has discarded the old method which depends upon air circulation by gravity.

Today Browne's Forced Air Circulation and Humidity Control System

*Patented United States, November 11, 1924—Canada, January 8, 1924
Other Patents Pending*

**is producing phenomenal, satisfactory results in Scientific
Refrigeration and Air Conditioning**

The Guarantee

THAT PROTECTS THE PURCHASER

I GUARANTEE—that Browne's Forced Air Circulation and Humidity Control System, has proven by test and conditions to be the **Only** practical, modern, scientific method of Refrigeration and Air Conditioning ever offered to the packing house industry.

THAT—it Removes and Prevents Condensation and Accumulation of Moisture within refrigerated rooms, and upon the products therein, when operated according to instructions.

THAT—All heat and moisture are quickly removed, and all meat products rapidly and uniformly cooled to the desired temperature at a 20% to 30% saving in refrigeration, with an equal increased capacity in the cooling and handling of packing house products.

THAT—Cold,—Dry,—Clarified Air,—Even—Unvarying temperatures — are uniformly maintained throughout ALL parts—of the refrigerated rooms, when properly equipped with refrigerant pipes.

THAT—packing house, and other highly perishable food products—can be successfully carried under modern scientific refrigeration and air conditioning—in prime condition—from thirty (30) to ninety (90) days longer—than is possible wherein gravity air circulation is depended upon.

THAT—Waste, and early deterioration of packing house products are eliminated, and efficiency and conservation of meat products are obtained. Within sixty (60) days the possible accrued savings resulting therefrom, reimburses the expense of installing the system.

Browne's Forced Air Circulation and Humidity Control System, is scientifically and mechanically correct, made from the best material, by the highest skilled labor, and guaranteed against imperfections in material and workmanship.

A separate unit is required for each cooler or refrigerated room, the size and capacity depending upon the size of the room to be equipped, and the existing conditions therein, which must be eliminated. It can be installed without extensive alterations.

Estimated cost will be furnished without obligation.

Seeing is believing—Initial installations eliminate all skepticism. I am pledged by policy to see that every installation of my system renders satisfactory service.

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3103 Coleman Road, Dec. 15, 1925.

Milton W. Thrown



A commercial product of highest quality. Manufactured especially for the refrigeration trade.

Booklet on Alkalinity—Ammonia Leaks—Corrosion and Complete Refrigeration Table on request.

Stocks in principal Commercial Centers

THE DOW CHEMICAL COMPANY
Midland Michigan
NEW YORK SAINT LOUIS

PROVISION MARKET REVIEW.
(Continued from page 42)

of 12 pounds, which in a small way offset the decreased movement. The actual decrease in the total was 64,621,424, partially offset by a decrease of 182,905 in the shipments.

The average weight of hogs received last week at Chicago was 240 lbs. against 225 lbs. last year and 231 lbs. 2 years ago. The fact that the weights are increasing rather than decreasing, the average for the month being 239 lbs., is thought to be in part the result of the feeding conditions, and the continued big spread between hogs and corn. This spread has narrowed somewhat, but is still very satisfactory, particularly in the leading corn states on the lower grades of corn, and the profits in marketing corn on the hoof continue to be an important factor in the farm economy.

A great deal of attention has been directed to the unsatisfactory position of farmers in the corn states, but very little attention has been directed to the good prices that farmers are getting for corn in the shape of livestock.

PORK.—The market was stronger with a good demand with mess New York, \$35.50; family, \$37@39; fat backs, \$34.50@36.50.

At Chicago mess was quoted at \$32.

LARD.—The market was steady with demand moderate with prime western New York 15.60@15.70; middle western, 15.50@15.60; city, 15@15½; refined Continent, 16½c; South America, 17½c; Brazil kegs, 18½c, and compound, 12½@13c.

At Chicago regular lard in round lots was quoted at January price; loose lard 70c under January; leaf lard, 85c under January.

Spoilage—the Thief

IF YOU are a meat dealer, packer or sausage maker, and are trying to "get along" with inefficient and worn out refrigerating equipment, you are actually inviting robbery.

It is easy enough to eliminate spoilage and trim losses simply by installing a York Mechanical Refrigerating unit, designed and built expressly for the butcher and meat merchant. Automatic, dependable and economical. It pays for itself.

Write for descriptive data.

YORK Manufacturing Company
Ice Making and Refrigerating Machinery Exclusively
York, Penna.

A. C. Wicke Mfg. Co.

Cold Storage Installations

of Every Description

Special attention given to cork and cement refrigerators
Reliable Butcher Fixtures and Supplies

NEW YORK CITY

Salesrooms:
207 East 43rd St.
Vanderbilt 8676

Main Office and Factory:
406 East 102nd St.
Atwater 0880

Bronx Branch:
774 Bronx Ave.
Melrose 7444



It Can't Forget to Close Itself STEVENSON'S "Door That Cannot Stand Open"

Its flapper doors always closed unless filled with passing goods or man. No outrush of dry cold air, no inrush of warm moist air.

Bulletin No. 48, FREE, shows how it saves its cost in a single month.

Stevenson Cold Storage Door Co.
1511 West Fourth St. Chester, Penna.

Sawdust

All Kinds

Hardwood for
Smoking

We ship everywhere in carloads or less. Write or wire for our prices before ordering elsewhere. Samples submitted.

Frank Miller & Sons
3611 Auburn Ave.,

Softwood for
Cooler Floors

Chicago, Ill.

BEEF.—The market was irregular but demand reported quite good. At New York mess quoted \$25@27; packet, \$25@27; family, \$27@29; extra India mess, \$45@47; No. 1 canned corned beef, \$3; No. 2, \$5.25; pickled tongues, \$55@60 nominal.

LARD AND GREASE EXPORTS.
Exports of lard from New York January 1 to January 6, were 8,521,000 lbs.; tallow, none; greases, none; stearine, none.

HEEKIN CANS



Let Our Artists Design Your Can Labels

HEEKIN'S Lithographed Cans are the most attractive containers you can buy. For these cans are especially lithographed with your label in any design you choose.

If you have an idea for an illustration or an original color scheme, bring your ideas to us. We are in constant touch with the finest commercial artists, engravers and transfer

men in the country—men with many years' experience in display advertising work. Lithographed labels cannot come off, they are a permanent and effective advertisement for you as long as the cans are in use.

There are Heekin Cans for every need. Write today for prices and complete information.

THE HEEKIN CAN CO.

6th, Culvert and New Streets

CINCINNATI, OHIO

Chicago Section

Dan Starsky, of the Home Packing Co., Toledo, Ohio, made a trip to Chicago this week.

C. M. Bell, of Powers-Begg & Co., Jacksonville, Ill., made a trip to the city during the week.

A. C. Sinclair, vice-president of T. M. Sinclair & Co., Ltd., Cedar Rapids, Ia., was in the city this week.

Ernest Urwitz, of the Dryfus Packing & Provision Co., Lafayette, Ind., was a Chicago visitor late in the week.

Philip Jones, of Jones Dairy Farm, well known sausagemakers of Ft. Atkinson, Wis., was in Chicago this week.

Norman Draper, Washington representative of the Institute of American Meat Packers, was in Chicago this week.

John T. Agar, vice-president and secretary of the William Davies Co., Inc., Chicago, left the city this week on a business trip to Toronto.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 42,104 cattle, 14,811 calves, 98,852 hogs and 40,468 sheep.

A. A. Dacey, formerly assistant to vice-president A. E. Petersen in charge of the beef sales department of Wilson & Company, Chicago, has been transferred to Philadelphia.

George H. Gleason has joined the staff of D. J. Gallagher, prominent packing-house broker. Mr. Gleason has had considerable experience in the selling end of the packing business, and should prove a valuable addition to Dan's forces.

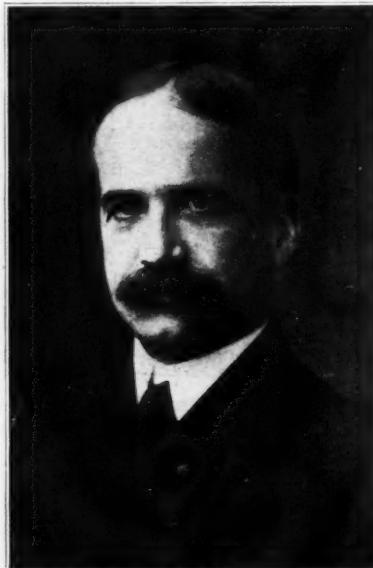
Provision shipments from Chicago for the week ending Jan. 2, 1926, with comparisons, are reported as follows:

	Last week.	Previous week.
Cured meats, lbs.	9,911,000	12,336,000
Fresh meats, lbs.	31,283,000	31,033,000
Lard, lbs.	7,514,000	9,896,000
	1924.	

Prices realized on Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, Jan. 2, 1926, including stock show prize beef, on shipments sold out, ranged from 8.00 cents to 21.00 cents per pound and averaged 14.14 cents per pound.

BUNNELL HEADS TRADE BOARD.

John A. Bunnell, president of Hately Brothers Company, well-known Chicago packer, was elected president of the Chicago Board of Trade at its annual meet-



JOHN A. BUNNELL.

that capacity in 1909. His election is a recognition of his ability and the high regard in which he is held by all classes of trade, as well as a compliment to the packing industry.

He was born in Brantford, Ont., Canada, and came to Chicago in 1882. In 1890 he joined Hately Brothers as general manager, and in the same year became a member of the Board of Trade.

In 1904 Mr. Bunnell was made a director of the board, and served three years. In 1907 he became second vice-president; in 1908, first vice-president, and in 1909 he was elected president. During the war, in 1917, he was again pressed into service and was made a director.

Directors elected were: John C. Wood, of J. C. Wood & Co., leading provision brokers; Horace L. Wing; Charles V. Essroger, vice-president First National Bank of Chicago; L. N. Perrin, Washburn, Crosby Co.; Earle M. Combs, secretary J. C. Shaffer Grain Co.

Mr. Wood is another member of the provision fraternity who is held in the highest esteem. His selection at the top of the list of directors is a tribute to him personally and to the industry he represents.

The committee of arbitration of the board consists of Walter Metcalfe, Robert J. Hanley, Charles A. Rohde, William C. Jacob and Caleb H. Canby, Jr.

The committee of appeals is composed of Frank L. Carey, Frank G. Coe, Howard D. Murphy, George A. Koehl and Orrin S. Dowse.

Members of the nominating committee are T. E. Cunningham, Luther Dickey, Jr., Robert P. Boylan, John E. Brennan and Arthur F. Lindley.

What constitutes an acceptable box for dry salt meats under trade rules? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

D. I. Davis and Associates
624 South Michigan Avenue
CHICAGO, ILL.

Stadler, Levine & Cravlin
Architectural & Mechanical Engineers
Packing Plants—Refrigeration
Plans and Supervision
29 Broadway
NEW YORK

C. W. RILEY, Jr.
BROKER
2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallow
Offerings Solicited

Packing House Products

Oldest Brokers in Our Line

Tallow
Grease
Provisions
Oils

The Davidson Commission Co.

Tankage
Bones
Cracklings
Hog Hair

Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones
Postal Telegraph Building
All Working

CHICAGO, ILL.

George F. Pine
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
510 Murphy Bldg.
Detroit, Mich.

Walter L. Munnecke
155 Congress Street

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill.
Cable Address, Pacarco

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
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1124 Marquette Bldg. CHICAGO

H. P. Henschien R. J. McLaren
HENSCHIEN & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
214 Erie Bldg.
Cleveland, O.
Packing House
Specialists

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

January 9, 1926.

THE NATIONAL PROVISIONER

47

CHICAGO PROVISION STOCKS.

Stocks of provisions in Chicago at the close of business on Dec. 31, 1925, with comparisons, are reported by the Chicago Board of Trade as follows:

Dec. 31, 1925.	Nov. 30, 1925.	Dec. 31, 1924.
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Mess pork, new, made since Oct. 1, '25, brls.	834	750
Mess pork, made Oct. 1, '24, to Oct. 1, '25	17
Other kinds of brld. pork, brls.	19,315	14,103
P. S. lard, made since Oct. 1, '25, lbs.	2,353,193	4,788,421
P. S. lard, made Oct. 1, '24, to Oct. 1, '25	1,131,460	1,827,950
Other kinds of lard, lbs.	2,641,405	2,303,891
S. r. middles, made since Oct. 1, '25, lbs.	139,587	28,000
S. r. middles, made prev. to Oct. 1, '25, lbs.	55,454
D. S. cl. bellies, made since Oct. 1, '25, 10,064,808	6,301,747	7,121,431
D. S. cl. bellies made prev. to Oct. 1, '25, 2,111,691	4,891,547	32,152
D. S. rib bellies, made since Oct. 1, '25, 1,100,698	397,099	2,702,086
D. S. rib bellies made prev. to Oct. 1, '25, 1,914,002	3,747,988	59,300
Ex. sh. cl. middles, made since Oct. 1, '25, lbs.	107,137	170,280
Ex. sh. cl. middles, made, prev. to Oct. 1, '25, lbs.	1,470,437	1,610,831
Sh. cl. middles, lbs.	89,145	50,008
D. S. sh. fat backs, lbs.	2,668,540	1,469,592
D. S. shd. lbs.	115,080	314,013
S. P. hams, lbs.	25,399,678	21,632,307
S. P. skd. hams, lbs.	17,619,225	17,285,542
S. P. bellies, lbs.	10,483,777	7,585,280
S. P. Calif. or picnics, lbs.	5,133,326	2,884,343
Boston shd. lbs.	281,664	140,579
Other cuts of meats, lbs.	7,828,908	3,981,075
Total cut mts., lbs.	86,617,796	72,545,694
	110,673,172	

CHICAGO 1925 SLAUGHTERS.

Slaughters of cattle, calves, hogs and sheep at Chicago for the year 1925 by months, are reported as follows, with comparisons:

	Cattle.	Calves.	Hogs.	Sheep.
January	187,414	60,214	872,760	207,061
February	138,922	61,845	631,304	190,455
March	170,009	80,567	587,300	241,057
April	159,000	90,160	377,950	252,048
May	162,010	62,124	357,541	250,406
June	157,100	75,000	469,833	250,011
July	162,588	57,265	363,912	259,602
August	184,968	53,049	341,443	275,749
September	166,776	51,878	334,466	201,712
October	215,235	59,294	414,416	250,829

"DOWNTOWN" HOG SLAUGHTERS.

Hogs slaughtered outside the Union Stock Yards at Chicago by packers and others during 1925, with comparisons for 1924 and 1923, are reported as follows:

	1925.	1924.	1923.
January	82,019	82,420	64,438
February	58,186	75,302	44,967
March	30,128	40,322	40,206
April	31,718	46,454	51,624
May	34,324	49,543	60,543
June	26,222	48,266	51,653
July	22,713	26,287	35,234
September	23,302	22,847
October	35,435	29,525	32,014
November	41,301	57,008	50,622
December	65,764	94,545	66,544
Total	482,164	625,512	571,233

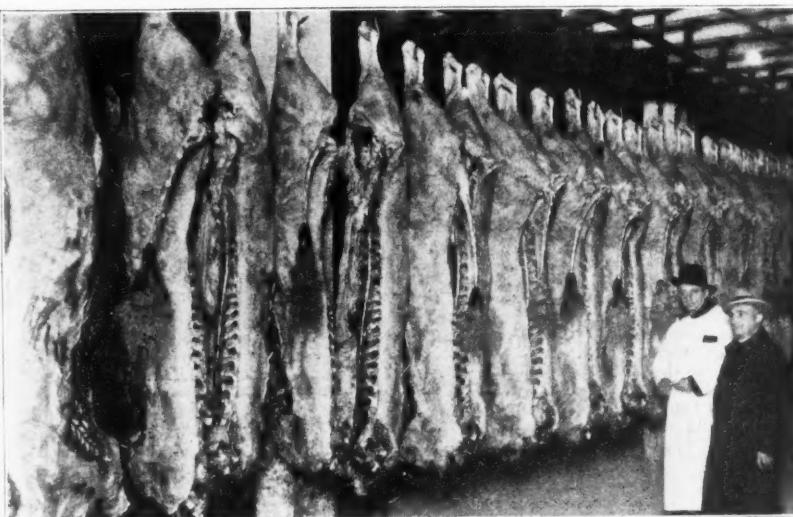
CHICAGO PACKERS' HOG KILL.

Hogs slaughtered at Chicago by packers and others during 1925, with comparisons for 1924 and 1923, are reported as follows:

	1925.	1924.	1923.
Armour & Co.	694,400	760,100	943,100
Anglo-American	270,800	384,500	410,000
Swift & Co.	606,000	896,000	1,022,500
Hammond Co.	305,200	471,100	514,000
Morris & Co.	463,700	735,500	985,500
Wilson & Co.	543,160	724,300	887,000
Boyd-Lumham	320,100	430,300	407,700
Westgate Pkg. Co.	447,600	773,000	700,300
Roberts & Onken	281,500	350,300	335,300
Miller & Hart	234,500	307,800	315,800
Independent Pkg. Co.	233,500	360,000	345,600
Brennan Pkg. Co.	329,800	390,300	340,000
Wm. Davies Co.	5,800	122,700
Agar Pkg. Co.	91,000	69,200	86,100
Others	1,254,835	1,392,161	1,259,766

*Hogs packed in this classification include hogs killed outside the Stock Yards.

How can a good "gutter" increase your beef carcass yield? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



SOME HIGH GRADE HOLIDAY BEEF.

One of the loads of steers purchased by Guggenheim Bros. at the International Live Stock Exposition was sold by them to James Bell & Son of Buffalo, N. Y. These steers were fed by Harvey Keyes & Sons, Macomb, Ill. The load consisted of fifteen steers averaging 1,100 pounds live weight. The cattle dressed 64.66 per cent after having shrunk 2 per cent from hot to cold weight.

The entire conformation of this beef is almost perfect. Guggenheim Bros., as well as Mr. Bell, are very proud of the quality and the yield which this purchase shows.

Those shown in the picture are Max Guggenheim, of Guggenheim Bros. (in the white frock) and James Bell, the purchaser.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Dec. 28	22,442	2,217	40,420	16,424
Tues., Dec. 29	10,384	2,684	48,304	19,776
Wed., Dec. 30	9,273	1,645	21,449	17,326
Thur., Dec. 31	5,620	3,118	48,880	15,272
Fri., Jan. 1	1,755	710	16,985	5,066
Sat., Jan. 2	494	171	5,500	4,348

SHIPMENTS.

	Mon., Dec. 28	Tues., Dec. 29	Wed., Dec. 30	Thur., Dec. 31	Fri., Jan. 1	Sat., Jan. 2
Total last week	49,972	10,555	10,036	10,722	10,036	10,036
Previous week	40,584	11,301	13,884	8,544	8,544	8,544
Year ago	67,229	16,750	20,846	10,386	10,386	10,386
2 years ago	61,205	13,652	24,764	7,903	7,903	7,903

Receipts at Chicago Stock Yards to December 31, with comparative totals:

	1925.	1924.
Cattle	3,023,387	3,202,719
Calves	847,762	794,350
Hogs	7,995,964	10,443,175
Sheep	3,968,670	4,192,265

Combined weekly hog receipts at eleven markets for week ending January 2, with comparisons:

	Week.	Year to date.
Week ending January 2	656,000	30,388,000
Previous week	464,000	30,013,000
1924	991,000	30,013,000
Combined receipts at seven points for 1925, with comparisons:		
*Cattle.		
1925	10,511,222	7,995,964
1924	10,657,190	10,443,175

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number received, lbs.	weight lbs.	Prices — Top. Average.
*This week	191,100	234	\$12.35 \$11.40
Previous week	138,844	237	12.00 10.85
1925	296,846	225	11.15 10.45
1924	244,764	231	7.60 7.10
1923	227,677	235	9.00 8.50
1922	152,230	226	8.75 7.30
1921	193,724	227	10.15 9.45
Av. 1921-1925	223,000	229	\$ 8.35 \$ 8.55

*Receipts and average weights for week ending January 2, 1926, unofficial.

	Cattle.	Hogs.	Sheep.
*Week ending Jan. 2	33,400	122,800	52,700
Previous week	26,211	91,857	31,683
1925	44,377	192,545	64,210
1924	41,316	180,394	54,020
1923	32,989	160,477	27,363

*Saturday, Jan. 2, estimated.

Chicago packers' hog slaughters for the week ending Jan. 2, 1926.

	Armour & Co.	Anglo-American	Swift and Co.	Hammond and Co.	Morris and Co.	Wilson and Co.	Boyd-Lumham	Westgate Packing Co.	Illinoian and Ohio	Miller and Hart	Independent Packing Co.	Brennan Packing Co.	Agar Packing Co.	Others
Total	33,400	122,800	52,700	6,600	14,700	6,100	14,600	9,900	6,100	14,600	9,400	6,000	5,100	4,500
(For Chicago livestock prices see page 28.)														

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

January 9, 1926.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
January 7, 1926.

Green Meats.

Regular Hams—

8-10 lbs. avg. $\text{@} 21\frac{1}{2}$
10-12 lbs. avg. $\text{@} 21\frac{1}{4}$
12-14 lbs. avg. $\text{@} 21$
14-16 lbs. avg. $\text{@} 21$
16-18 lbs. avg. $\text{@} 20\frac{1}{2}$
18-20 lbs. avg. $\text{@} 20\frac{1}{2}$

Skinned Hams—

14-16 lbs. avg. $\text{@} 22$
16-18 lbs. avg. $\text{@} 21$
18-20 lbs. avg. $\text{@} 19\frac{1}{4}$
20-22 lbs. avg. $\text{@} 17\frac{1}{2}$
22-24 lbs. avg. $\text{@} 15\frac{1}{2}$
24-26 lbs. avg. $\text{@} 15$
25-30 lbs. avg. $\text{@} 14\frac{1}{4}$

Picnics—

4-6 lbs. avg. $\text{@} 15$
6-8 lbs. avg. $\text{@} 14$
8-10 lbs. avg. $\text{@} 13$
10-12 lbs. avg. $\text{@} 12\frac{1}{2}$
12-14 lbs. avg. $\text{@} 12\frac{1}{4}$

Bellies—(Square cut and seedless)

6-8 lbs. avg. $\text{@} 27$
8-10 lbs. avg. $\text{@} 25$
10-12 lbs. avg. $\text{@} 23$
12-14 lbs. avg. $\text{@} 20\frac{1}{4}$
14-16 lbs. avg. $\text{@} 19\frac{1}{4}$

Pickled Meats.

Regular Hams—

8-10 lbs. avg. $\text{@} 23\frac{1}{2}$
10-12 lbs. avg. $\text{@} 23$
12-14 lbs. avg. $\text{@} 22\frac{1}{2}$
14-16 lbs. avg. $\text{@} 22\frac{1}{4}$
16-18 lbs. avg. $\text{@} 20\frac{1}{2}$
18-20 lbs. avg. $\text{@} 20\frac{1}{2}$

Boiling Hams—(house run)

16-18 lbs. avg. $\text{@} 21\frac{1}{4}$
18-20 lbs. avg. $\text{@} 21\frac{1}{4}$
20-22 lbs. avg. $\text{@} 20$

Skinned Hams—

14-16 lbs. avg. $\text{@} 22$
16-18 lbs. avg. $\text{@} 19\frac{1}{4}$
18-20 lbs. avg. $\text{@} 16\frac{1}{4}$
20-22 lbs. avg. $\text{@} 15\frac{1}{4}$
22-24 lbs. avg. $\text{@} 14\frac{1}{4}$
24-26 lbs. avg. $\text{@} 14\frac{1}{2}$
25-30 lbs. avg. $\text{@} 14\frac{1}{2}$

Picnics—

4-6 lbs. avg. $\text{@} 15$
6-8 lbs. avg. $\text{@} 14$
8-10 lbs. avg. $\text{@} 13$
10-12 lbs. avg. $\text{@} 12\frac{1}{2}$
12-14 lbs. avg. $\text{@} 12\frac{1}{4}$

Bellies—(square cut and seedless)

6-8 lbs. avg. $\text{@} 26$
8-10 lbs. avg. $\text{@} 23$
10-12 lbs. avg. $\text{@} 21$
12-14 lbs. avg. $\text{@} 19$
14-16 lbs. avg. $\text{@} 18$

Dry Salt Meats.

Extra short clears, 35/45

Extra short ribs, 35/45

Regular plates, 6-8

Clear plates, 4-6

Jowl butts

Fat Backs—

8-10 lbs. avg. $\text{@} 11\frac{1}{2}$
10-12 lbs. avg. $\text{@} 12\frac{1}{2}$
12-14 lbs. avg. $\text{@} 13\frac{1}{2}$
14-16 lbs. avg. $\text{@} 14\frac{1}{2}$
16-18 lbs. avg. $\text{@} 15$
18-20 lbs. avg. $\text{@} 15\frac{1}{2}$
20-25 lbs. avg. $\text{@} 15\frac{1}{4}$

Cured Bellies—

14-16 lbs. avg. $\text{@} 16\frac{1}{2}$
16-18 lbs. avg. $\text{@} 16\frac{1}{4}$
18-20 lbs. avg. $\text{@} 16\frac{1}{2}$
20-25 lbs. avg. $\text{@} 16\frac{1}{4}$
25-30 lbs. avg. $\text{@} 16$
30-35 lbs. avg. $\text{@} 15\frac{1}{2}$
35-40 lbs. avg. $\text{@} 15\frac{1}{4}$
40-50 lbs. avg. $\text{@} 14\frac{1}{2}$

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, JANUARY 2, 1926.

Holiday—Board Closed.

MONDAY, JANUARY 4, 1926.

Open. High. Low. Close.

LARD—

Jan.	14.55	14.72 $\frac{1}{2}$	14.52 $\frac{1}{2}$	14.72 $\frac{1}{2}$
Mar.	14.45	14.70	14.42 $\frac{1}{2}$	14.70
May	14.55	14.77 $\frac{1}{2}$	14.52 $\frac{1}{2}$	14.77 $\frac{1}{2}$
July	14.70	14.87 $\frac{1}{2}$	14.70	14.87 $\frac{1}{2}$

CLEAR BELLIES—

JAN.	16.00n
MAY	16.50	16.62 $\frac{1}{2}$	16.62 $\frac{1}{2}$ b

SHORT RIBS—

JAN.	15.12 $\frac{1}{2}$
MAY	15.62 $\frac{1}{2}$	15.62 $\frac{1}{2}$	15.62 $\frac{1}{2}$

TUESDAY, JANUARY 5, 1926.

Open. High. Low. Close.

LARD—

Jan.	14.77 $\frac{1}{2}$	14.67 $\frac{1}{2}$	14.70b
Mar.	14.72 $\frac{1}{2}$	14.62 $\frac{1}{2}$	14.67 $\frac{1}{2}$ b
May	14.85	14.87 $\frac{1}{2}$	14.82 $\frac{1}{2}$
July	14.97 $\frac{1}{2}$	14.90	14.90b

CLEAR BELLIES—

JAN.	16.12 $\frac{1}{2}$ n
MAY	16.80	16.70	16.70ax

SHORT RIBS—

JAN.	15.12 $\frac{1}{2}$ n
MAY	15.70b

WEDNESDAY, JANUARY 6, 1926.

Open. High. Low. Close.

LARD—

Jan.	14.80	14.95	14.97 $\frac{1}{2}$	14.95ax
Mar.	14.72 $\frac{1}{2}$	14.97 $\frac{1}{2}$	14.70	14.95ax
May	14.92 $\frac{1}{2}$	87 $\frac{1}{2}$	15.20	14.77 $\frac{1}{2}$
July	14.95	15.27 $\frac{1}{2}$	14.95	15.22 $\frac{1}{2}$ ax

CLEAR BELLIES—

JAN.	16.00	16.00	16.00
MAY	16.75	16.80	16.62 $\frac{1}{2}$

SHORT RIBS—

JAN.	15.25n	
MAY	15.87 $\frac{1}{2}$	15.87 $\frac{1}{2}$	15.85	15.85ax

THURSDAY, JANUARY 7, 1926.

Open. High. Low. Close.

LARD—

Jan.	15.00-05	15.05	15.00	15.00
Mar.	15.17 $\frac{1}{2}$ -20	15.20	15.10	15.10ax
May	15.20-27 $\frac{1}{2}$	15.35	15.15	15.15b
July	15.40-42 $\frac{1}{2}$	15.50	15.35	15.30

CLEAR BELLIES—

JAN.	16.25ax	
MAY	16.80	16.85	16.80	16.80ax

SHORT RIBS—

JAN.	15.50b
MAY	15.90	15.85	15.85ax

FRIDAY, JANUARY 8, 1926.

Open. High. Low. Close.

LARD—

Jan.	15.00	15.02 $\frac{1}{2}$	14.95	14.97 $\frac{1}{2}$
Mar.	15.10-07 $\frac{1}{2}$	15.10	15.02 $\frac{1}{2}$	15.05
May	15.20	15.20	15.12 $\frac{1}{2}$	15.15b
July	15.35	15.35	15.25	15.25b

CLEAR BELLIES—

JAN.	16.75	16.75	16.72 $\frac{1}{2}$	16.25n
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SHORT RIBS—

JAN.	15.50n
MAY	15.90	15.85	15.85b

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner
from H. C. Zaun.)

New York, Jan. 6, 1926.—Wholesale
prices on green and S. P. meats: Pork
loins, 27@28c; green hams, 8-10 lbs., 27c;
10-12 lbs., 25@26c; 12-14 lbs., 25c; green
picnics, 4-6 lbs., 16@17c; 6-8 lbs., 15@16c;
green clear bellies, 6-8 lbs., 26c; 8-10 lbs.,
25c; 10-12 lbs., 22c; 12-14 lbs., 22c; S. P.
bellies, 6-8 lbs., 21c; 8-10 lbs., 22@23c;
10-12 lbs., 21c; 12-14 lbs., 21c; S. P. hams,
8-10 lbs., 25c; 10-12 lbs., 24c; 12-14 lbs.,
24c; 18-20 lbs., 22@23c; dressed hogs,
20 $\frac{1}{2}$ c; city steam lard, 15 $\frac{1}{2}$ c; compound,
12 $\frac{1}{2}$ c.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers
for the week ending Thursday, January 7,
1926, with comparisons, were as follows:

Week ending	Prev. week.	Cor. week, 1925.
Jan. 7.
Armour & Co.	9,730	5,886
Anglo-American Prov. Co.	6,515	5,901
Swift & Co.	12,802	7,384
G. H. Hammon Co.	5,723	3,548
Morris & Co.	10,027	5,839
Wilson & Co.	12,978	7,590
Boyd-Lunham Co.	7,460	5,383
Western Pkg. & Prov. Co.	6,400	6,200
Roberts & Onke.	6,496	3,882
Miller & Hart.	5,696	6,524
Independent Packing Co.	1,300	884
Brennan Packing Co.	6,575	3,675
Agar Packing Co.	2,208	1,400
Total	93,919	59,851
		123,582

CHICAGO RETAIL FRESH MEATS.

Beef.

No. 1. No. 2. No. 3.

Rib roast, heavy end.....	35	25	12
Rib roast, light end.....	45	30	20
Chuck roast.....	20	15	10
Steaks, round.....	50	40	20
Steaks, sirloin, first cut.....	50	35	22
Steaks, porterhouse.....	65	40	25
Steaks, flank.....	28	25	18
Beef stew, chuck.....	20	18	12 $\frac{1}{2}$
Corned briskets, boneless.....	24	22	18
Corned plates.....	16	12	10
Corned rumps, boneless.....	25	22	18

Lamb.

Good. Com.

Hindquarters.....	45	21
Legs.....	50	28
Stew.....	12 $\frac{1}{2}$	10
Shoulders.....	24	10
Chops, rib and loin.....	60	..

Mutton.

.....

Loins, whole, 8@10 avg.	30	32
Loins, whole, 10@12 avg.	28	30
Loins, whole, 12@14 avg.	26	27
Loins, whole, 14 and over.	23	24
Chops	34	34
Shoulders	22	22
Butts	25	25
Spareribs	23	23
Hocks	14	14
Leaf lard, unrendered	22	22

Pork.

.....

Suet.....	5	6
Shop fat.....	3	3
Bones, per 100 lbs.	50	50
Calf skins.....	10	10
Kips.....	15	15
Deacons.....	12	12

CURING MATERIALS.

Bbls. Sacks.

Nitrite of Soda, l. c. l. Chicago.....	10 $\frac{1}{2}$
Double refined saltpetre, gran., l. c. l.	6%	6%

January 9, 1926.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending	Cor. week.
	Jan. 9.	1925.
Prime native steers.....	18 @21	19 @21
Good native steers.....	16 @18	18 @18 1/2
Medium steers.....	12 @16	14 @16
Heifers, good.....	13 @20	13 @18
Cows.....	8 @12	7 @11
Hind quarters, choice.....	6 @28	8 @27
Fore quarters, choice.....	6 @18	6 @15

Beef Cuts.

	12	12
Steer Loins, No. 1.....	6 @33	6 @32
Steer Loins, No. 2.....	6 @30	6 @30
Steer Short Loins, No. 1.....	6 @50	6 @45
Steer Short Loins, No. 2.....	6 @40	6 @40
Steer Loin Ends (hips).....	6 @27	6 @23
Steer Loin Ends, No. 2.....	6 @26	6 @22
Cow Loins.....	6 @18	6 @20
Cow Short Loins.....	6 @20	6 @30
Cow Loins, Ends (hips).....	6 @15	6 @18
Cow Ribs, No. 1.....	6 @28	6 @23
Steer Ribs, No. 2.....	6 @26	6 @22
Cow Ribs, No. 1.....	6 @17	6 @23
Cow Ribs, No. 2.....	6 @17	6 @16
Cow Ribs, No. 3.....	6 @10	6 @9
Steer Rounds, No. 1.....	6 @15	6 @14
Steer Rounds, No. 2.....	6 @14 1/2	6 @13 1/2
Steer Chucks, No. 1.....	6 @14	6 @12
Steer Chucks, No. 2.....	6 @13	6 @11
Cow Rounds.....	6 @10	6 @11
Cow Chucks.....	6 @10	6 @8
Steer Plates.....	6 @13	6 @10
Medium Plates.....	6 @13	6 @9 1/2
Briskets, No. 1.....	6 @15	6 @15
Briskets, No. 2.....	6 @16	6 @12
Steer Navel Ends.....	6 @11 1/2	6 @7
Cow Navel Ends.....	6 @8 1/2	6 @5 1/2
Fore Shanks.....	6 @6	6 @5 1/2
Hind Shanks.....	6 @5	6 @5 1/2
Rolls.....	6 @20	6 @18
Strip Loins, No. 1, boneless.....	6 @45	6 @55
Strip Loins, No. 2.....	6 @40	6 @50
Strip Loins, No. 3.....	6 @25	6 @40
Sirloin Butts, No. 1.....	6 @28	6 @30
Sirloin Butts, No. 2.....	6 @20	6 @25
Sirloin Butts, No. 3.....	6 @15	6 @18
Beef Tenderloins, No. 1.....	6 @60	6 @75
Beef Tenderloins, No. 2.....	6 @65	6 @65
Hump Butts.....	6 @18	6 @17
Flank Steaks.....	6 @18	6 @17
Shoulder Clods.....	6 @15	6 @15
Hanging Tenderloins.....	6 @10	6 @10

Beef Products.

	9 1/2 @10 1/2	9 @10
Brains, per lb.....	9 1/2 @10 1/2	9 @8
Hearts.....	6 @8	6 @6 1/2
Tongues.....	29 @30	29 @30
Sweetbreads.....	6 @35	6 @42
Ox-Tail, per lb.....	6 @11	6 @11
Fresh Tripe, plain.....	6 @4	6 @4
Fresh Tripe, H. C.....	6 @6 1/2	6 @6 1/2
Livers.....	10 @14	9 @10
Kidneys, per lb.....	9 1/2 @10	6 @8

Veal.

	18 @22	18 @20
Choice Carcass.....	18 @22	18 @20
Good Carcass.....	15 @19	14 @17
Good Saddles.....	26 @30	18 @28
Good Backs.....	12 @15	12 @14
Medium Backs.....	7 @8	6 @8

Veal Products.

	9 @11	52 @60
Brains, each.....	13 @14	58 @60
Sweetbreads.....	58 @60	58 @60
Calf Livers.....	37 @40	35 @37

Lamb.

	6 @30	6 @28
Choice Lambs.....	6 @30	6 @28
Medium Lambs.....	6 @32	6 @32
Choice Saddles.....	6 @29	6 @29
Choice Folds.....	6 @25	6 @26
Medium Folds.....	6 @23	6 @24
Lamb Fries, per lb.....	6 @32	6 @32
Lamb Tongues, each.....	6 @13	6 @13
Lamb Kidneys, per lb.....	6 @25	6 @25

Mutton.

	6 @11	6 @14
Heavy Sheep.....	6 @12	6 @12
Light Sheep.....	6 @16	6 @16
Heavy Saddles.....	6 @15	6 @14
Light Saddles.....	6 @18	6 @18
Heavy Forces.....	6 @10	6 @8
Light Forces.....	6 @14	6 @14
Mutton Legs.....	6 @20	6 @21
Mutton Loins.....	6 @15	6 @10
Mutton Stew.....	6 @12	6 @10
Sheep Tongues, each.....	6 @13	6 @13
Sheep Heads, each.....	6 @10	6 @10

Fresh Pork, Etc.

	6 @15	6 @17
Dressed Hogs.....	6 @26	6 @24
Pork Loins, 8@10 lbs, avg.....	6 @24	6 @19
Hams.....	6 @24	6 @19
Bellies.....	6 @28	6 @22
Cals.....	6 @17	6 @14
Skinned Shoulders.....	6 @16	6 @8
Tenderloins.....	48 @50	63 @38
Spare Ribs.....	16 @17	6 @11
Leaf Lard.....	6 @16	6 @16
Back Fat.....	6 @17	6 @16 1/2
Butts.....	19 @20	6 @15 1/2
Hocks.....	6 @16	6 @12 1/2
Tails.....	6 @10	6 @10
Neck Bones.....	4 @5	6 @4
Tail Bones.....	6 @12	6 @9
Skin Bones.....	6 @9	6 @9
Brade Bones.....	6 @15	6 @8 1/2
Pigs' Feet.....	6 @8	6 @5 1/2
Kidneys, per lb.....	10 @11	6 @7
Livers.....	6 @8	6 @7
Brains.....	14 @15	6 @14
Ears.....	5 @6	6 @5 1/2
Snouts.....	5 @11	6 @8
Heads.....	6 @10	6 @8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	20 @20
Country style sausage, fresh in link.....	21 @21
Country style sausage, fresh in bulk.....	19 @19
Mixed sausage, fresh.....	24 @24
Frankfurts in pork casings.....	20 @20
Bologna in beef bungs, choice.....	20 @20
Bologna in beef middles, choice.....	20 @20
Bologna in cloth, parafined, choice.....	20 @20
Liver sausage, in hog bungs.....	20 @20
Head cheese.....	20 @20
New England luncheon specialty.....	20 @20
Liberty luncheon specialty.....	20 @20
Minced luncheon specialty.....	20 @20
Tongue sausage.....	20 @20
Blood sausage.....	20 @20
Polish sausage.....	20 @20
Souse.....	20 @20

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	51 @51
Cervelat, new condition, in hog bungs.....	20 @20
Cervelat, new condition, in beef middles.....	20 @20
Thuringer Cervelat.....	20 @20
Pumper.....	20 @20
Holsteiner.....	20 @20
B. C. Salami, choice.....	20 @20
Milano Salami, choice, in hog bungs.....	20 @20
B. C. Salami, new condition.....	20 @20
Frissee, choice, in hog middles.....	20 @20
Genoa style Salami.....	20 @20
Pepperoni.....	20 @20
Mortadella, new condition.....	20 @20
Capicoli.....	20 @20
Italian style hams.....	20 @20
Virginia style hams.....	20 @20

SAUSAGE IN OIL.

Bologna style sausage in beef rounds.....	6.50
Small tins, 2 to craie.....	7.50
Large tins, 1 to craie.....	8.00
Frankfurt style sausage in sheep casings—	8.00
Small tins, 2 to craie.....	8.00
Large tins, 1 to craie.....	8.00
Frankfurt style sausage in pork casings—	8.00
Small tins, 2 to craie.....	8.00
Large tins, 1 to craie.....	8.00
Smoked link sausage in pork casings—	8.00
Small tins, 2 to craie.....	8.00
Large tins, 1 to craie.....	8.00

SAUSAGE MATERIALS.

Regular pork trimmings.....	12 @12 1/2
Special lean pork trimmings.....	10 1/2 @10 1/2
Extra lean pork trimmings.....	18 @18
Neck bone pork trimmings.....	14 @14
Pork cheek meat.....	9 @9 1/2
Pork hearts.....	5 1/2 @ 6
Homeless chuck.....	11 1/2 @ 12
Shank meat.....	9 @10
No. 1 beef trimmings.....	8 @8
Beef hearts.....	6 @6 1/2
Beef cheeks, trimmed.....	7 @7 1/2
Dr. cattle cows, 300 lbs. and up.....	8 1/2 @ 8 1/2
Dr. cattle, 400 lbs. and up.....	9 @10
Dr. bologna bulls, 500-700 lbs.....	9 @10
Beef tripe.....	5 @5
Cured pork tongues (can. trm.).....	14 @14 1/2

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce, per set.....	17 @17
Beef rounds, domestic, 140 sets per tierce, per set.....	14 @14
Beef rounds, export, 225 sets per tierce, per set.....	13 1/2 @13 1/2
Beef middlings, 110 sets per tierce, per set.....	12 @12
Beef bungs, No. 1, 400 pieces per tierce, per set.....	11 @11
Beef bungs, No. 2, 400 pieces per tierce, per set.....	10 @10
Beef weasands, No. 1, per piece.....	15 @15
Beef weasands, No. 2, per piece.....	14 @14
Beef bladders, small, per dozen.....	14 @14
Beef bladders, medium, per dozen.....	13 @13
Beef bladders, large, per dozen.....	12 @12
Beef bladders, small, per dozen.....	11 @11
Hog casings, narrow, per lb. f. o. s.	10 @10
Hog middles, without cap, per set.....	9 @9
Hog bungs, export.....	8 @8
Hog bungs, large prime.....	7 @7
Hog bungs, medium.....	6 @6
Hog bungs, small prime.....	5 @5
Hog bungs, narrow.....	4 @4
Hog stomachs, per piece.....	3 @3

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00
CLEAR REELED PORK AND BEEF.	
Mess pork, regular.....	32.50
Family back pork, 20 to 40 pieces.....	27.00
Family back pork, 20 to 40 pieces.....	38.00
Clear back pork, 40 to 50 pieces.....	35.50
Clear plate pork, 25 to 35 pieces.....	28.00
Clear plate pork, 35 to 45 pieces.....	27.00
Brisket pork.....	34.50
Beef pork.....	28.50
Plate beef.....	25.00
Extra plate beef, 200 lb. bbls.....	25.00
Ash pork barrels, black iron hoops.....	1.80
Oak pork barrels, black iron hoops.....	2.00
Ash pork barrels, black iron hoops.....	2.05
Oak pork barrels, f. o. b. Chicago.....	2.05
White oak ham tierces.....	33.20
Red oak lard tierces.....	2.37 1/2 @ 2.40
White oak lard tierces.....	2.57 1/2 @ 2.62 1/2

COOPERAGE.

(Note—These quotations apply to No. 1 product, which must be assortable, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and carload lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.)

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	26 @26
White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	22 @22
Nut margarine, 1 lb. cartons, f.o.b. Chicago, 30 and 60 lb. solid packed tubs, 1c per lb. less, f.o.b. Chicago.....	2

Retail Section

Care in Handling Meats

Retailer Who Knows How to Make Best Margins of Profit

The retail meat dealer who takes proper care of his meat usually makes higher margins of profit than the one who is careless or slipshod in his methods.

He must have the right kind of refrigeration, and he must know how to keep down spoilage and waste.

In the study on efficient meat retailing made jointly by the U. S. Department of Agriculture and Northwestern University, the refrigeration and care of meat was given careful study. The following recommendations were made by Roy C. Lindquist, who conducted the survey:

1. Keep refrigeration at low and uniform temperatures, the air fairly dry and freely circulating.
2. Put fresh meats under refrigeration at once.
3. Trim off from the carcass immediately the parts that spoil quickly.
4. Use care in hanging and placing meats in the ice box.

The retail meat dealer who wants to keep his profits up and his wastes down will get a great deal of value from this article. It is taken from "Efficient Methods of Retailing Meat", published as Miscellaneous Circular 54 by the U. S. Department of Agriculture.

Proper Care of Meats

By Roy C. Lindquist.

Retail meat dealers handle perishable products for the most part. Accordingly, if these are not properly refrigerated or moved rapidly, loss results.

Dealers' total margins are made up of the difference between the cost and sales value of articles sold. As a rule those who care for their meat efficiently have higher margins than those who are careless.

Cost Is But One Factor.

In the minds of some dealers it is cost price only which determines margins. This point of view is incorrect. Cost is one of the factors, but only one, by which margins are controlled. Sales are equally important, and these are directly related to the refrigeration and care of the products sold.

For refrigeration a temperature of 34 to 38 deg. F. is the most satisfactory. The temperature should be kept as nearly uniform as possible, since fluctuations are damaging.

Too much moisture in the air causes molds to appear and meat to spoil rapidly; on the other hand, too dry an atmosphere causes shrinkage and drying out. Proper circulation is necessary to reduce the moisture and remove odors.

Two Ways to Cool Meat.

Both ice and mechanical methods are used to refrigerate meat. In general the latter proves the more satisfactory. The

lowest temperature usually produced by ice in hot weather in the average box is about 45 deg. In some cases 40 deg. or lower may be obtained, but only when boxes are unusually well constructed and the conditions of the building are favorable.

It is difficult to obtain an even temperature by the use of ice. The frequent opening and the poor fitting of doors when ice is used cause the temperature inside the box to fluctuate several degrees.

Moreover, when this method of refrigeration is used it is difficult, if not impossible, to avoid excessive moisture and to provide for the absorption of that given off by meat. Dealers who use ice find it necessary to trim their meats because of the molds produced. The use of unslaked lime helps to reduce the moisture, but it is not entirely satisfactory.

Again, air circulation in an ice-cooled box is not so satisfactory as in one cooled by mechanical methods. Poor circulation causes spoilage and consequently occasions waste.

Using Mechanical Refrigeration.

Conditions essential to proper refrigeration are in general easier to secure when mechanical refrigeration is used. Almost any desired temperature can be reached and maintained. Low-temperature cooling surfaces readily take up excess moisture and keep impurities in a frozen condition. The cooling surfaces draw warm air to them and set up circulation in the box. In addition to these advantages, mechanical refrigeration permits the aging of meat when demanded and eliminates the inconvenience of handling ice.

On the other hand, this method of refrigeration is more likely than is the use of ice to produce cross currents of air, thus causing moisture to collect on the

Straight Talks to Retailers

The retail meat trade is just beginning to find out "What's the Matter with the Meat Business?"

It is "taking a tumble to itself!"

It is discovering the difference between a "butcher" and a "meat merchant."

It has been told some very plain truths during the past year or two about its faults and their remedies.

And it likes the medicine!

One of those who have talked "straight from the shoulder" is W. C. Davis, of the U. S. Department of Agriculture, who has studied retail meat trade conditions all over the United States and whose report in 1925 created a sensation. It also made him one of the most popular men who ever addressed a retailers' convention.

Mr. Davis will write a series of "Straight Talks to Retailers" for readers of THE NATIONAL PROVISIONER. The first will appear in an early issue. Watch for it.

walls of the cooler and on the meats themselves.

Points to Be Considered.

In selecting an ice machine the following points should be considered:

1. The capacity of the machine should be sufficient to give proper refrigeration. A machine which is too small will be unsatisfactory; one which is too large is unnecessary and expensive. Expert advice as to the type of machine necessary in a particular case can be obtained by proper inquiry.

2. A model should be chosen which has proved satisfactory.

3. Arrangements should be made with those from whom a machine is purchased to make necessary repairs and keep in order.

Be Sure You're Going to Stay.

4. A machine should not be purchased until the dealer is sure that the building is to be occupied a sufficient length of time to justify installation.

5. Although it is generally true that the actual expense of refrigeration by machine (including depreciation and interest on investment as well as other expenses) is greater than refrigeration by ice, yet the former seems to be the less expensive in the end.

Advantages of Cooler Counters.

For shops depending upon counter display of fresh and cut meats refrigerated cases are necessary in hot weather. They have advantages in that they:

1. Permit the display of meat in whole-some condition.

2. Save the time of help in waiting on the trade.

3. Protect meat from flies, dust, etc.

4. Increase the sales of all cuts, including those which move slowly.

5. Make it possible to display meats cut in advance for rush-hour trade.

Two Kinds of Cases.

There are two general types of refrigerated cases—the service counter and the storage counter. The first is suitable for shops that cut meat in advance and when sales are made direct from the case.

A low temperature is not needed in such a counter, because meats are turned over rapidly. If used it should be so constructed as to permit quick cleaning and rapid work.

The storage counter, because of its heavy doors, slows up operations and is frequently difficult to clean, but it has the advantage of saving the time of clerks, because meats can be taken out and cut on the counter, thus reducing trips to the ice box. It may be used as an extra cooler and for display of whole cuts, such as legs of lamb, pork loins, ribs, chuck and poultry, because any desired temperature can be maintained.

Too dry air should be avoided in refrigeration counters, because it dries out and turns meat dark. In this form they are unattractive to the trade.

Take Care of Your Meats.

When fresh meats are received they should be put in the refrigerator at once. If they are allowed to hang about the shop for some time after delivery, unnecessary shrinkage and spoilage result, and they are less attractive in appearance.

Bloody and other parts which spoil quickly must be washed and cut off immediately. The parts of the carcass that spoil quickly are beef and veal necks, skirts, flaps, hanging tenders, flanks, strips of beef under chine bone, etc. When fresh these parts are salable in the form of sausage, hamburger, etc.

Meat should be hung carefully. If at-

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tention is given to this matter unnecessary tearing, rapid decay, sliding and stretching out of shape are prevented.

Hang Meats by the Rib.

Efficient dealers, when possible, follow the practice of hanging meats by the rib. This is almost always done with loins and fore-quarter cuts. Some dealers prefer not to hang but to lay rounds on boxes and benches. If this is done they should not be allowed to lie on the cut surface, because this causes meat to darken.

Cuts which require the greatest care in handling are veal shoulders and beef chuck. These quickly stretch out of shape unless they are hung by the ribs.

Meats should be placed so they will not injure each other. Salted and smoked meats darken fresh cuts when they touch, while lamb flavors them. Tainted pieces should not be allowed to remain in the box.

Tell This to Your Trade!

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

SERVING VEAL CUTLETS.

A new idea is found in this recipe, in using celery and orange with veal cutlets. It will appeal to the average housewife as being "something new." The recipe is from "Meat for the Family," published by the National Live Stock and Meat Board.

Cut 2 lbs. of veal steak into pieces for serving. Roll in flour, sprinkle with salt and set to cook in hot fat tried out of pork. When the veal is browned on one side, turn to brown the other side; then remove the meat to a casserole.

In the hot fat brown 2 slices of onion, add 2 cups of cold water and stir until the water boils rapidly; pour over the meat, cover and set in a slow oven for 1 hour.

Remove meat to a serving dish, thicken the liquid (1½ tablespoons flour to each cup). Add 1½ cups of cooked diced celery and pour over the veal. Garnish with slices of orange and hearts of uncooked celery.

LOCAL AND PERSONAL.

The meat market of Oscar Sheimo in Strum, Wis., was recently damaged by fire with a loss of around \$1,500.

Louis J. Kramer has opened a new meat market in Charles City, Ia.

Frank Davis has sold his City Meat Market in Myrtle Point, Ore., to O. T. Jones.

E. L. Stephens has sold his interest in the Independent Meat Market in Anacortes, Wash., to his partner, Andrew Kvalland.

John Ewart has sold his Independent Market and Grocery in Coeur-d'Alene, Ida., to Marcus Anderson and Harry Davenport.

S. A. Wheeler has sold his interest in the City Meat Market in Hamilton, Mont., to his partner, E. Schragl.

G. H. Gray has purchased the interest of H. P. Thompson in the Adams and Thompson Meat Market in Woodland, Wash.

A new meat market has been opened in Post Falls, Ida., by Maib & Watson.

A new meat market, known as the Superior Cut-Rate Meat Market, has been opened at 928 Fifteenth avenue, Moline,

THE NATIONAL PROVISIONER

III., by J. C. Phelan and Elmer Elstrand.

A new meat market has been opened in North Bend, Ore., by A. H. Pence.

James F. Miller has opened a new meat market in Charleston, Wash.

Harry Wolf has sold the meat department of the Farmers' Market in Longview, Wash., to A. M. Hoskin.

A new meat market, known as the Pine Hill Meat Market, has been opened in Port Angeles, Wash.

A new meat market has been opened in Winlock, Wash., by Marcus and Bogard.

Post Falls Meat Market, Post Falls, Ida., has been sold to Arthur Gingrich and his two sons, Guy and Henry.

The meat market and grocery store owned by Henry Ames in Hyrum, Ida., was recently damaged by fire.

Chas. Hein has disposed of his meat business in Camas, Wash., to A. J. Dickinson.

Chas. Irwin and Fred Mansz have purchased the butcher shop at 40th and Bagley, Seattle, Wash., from Follett & Glenn.

G. W. Smith, Jr., has sold his meat business in Toledo, Wash., to James Hayes.

H. C. Christianson has engaged in the meat and grocery business in Morris, Minn.

C. E. Floyd is opening a meat market at 115 E. Main street, Anthony, Kas.

E. C. Davis has sold his meat and grocery business in Burlington, Kas., to John Meek.

George Burling has leased the Moorehead meat market in Hickman, Neb.

The Standard Meat Co., of Alliance, Neb., has leased the City Meat Market in Haigler, Neb., from Tom Turpin.

The Papillion Meat Market has been opened in Papillion, Neb., by Thomas Z. Waite.

The Grants Pass Meat Market in Grants Pass, Ore., has been purchased by W. H. Jones, T. W. Jones and H. C. Cavanaugh.

Gus. Bredof has opened a butcher shop in Hillsboro, Ore.

H. Smith has purchased the meat market of Atlasson & Litwin in Vader, Wash.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NATIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.

Please send me copy of reprint on "Cutting Tests for Retailers."

Name

Street

City

Enclosed find 5 cents in stamps.

A Simple System of Retail Bookkeeping

A new simple system of bookkeeping for the retail meat dealer has just been put on the market.

It is known as "Lindquist's Ideal Accounting System" for retail meat and grocery dealers.

The author, Roy C. Lindquist, has made extensive surveys in retail meat markets all over the country for the past several years, and knows what the retailer needs.

He has given him this in his "ideal accounting system."

It is easy, complete, accurate.

The binders, with enough bookkeeping sheets to last two years, cost only \$20.00 postpaid.

Send your order with check to

The National Provisioner

Old Colony Bldg., Chicago, Ill. The complete system, with full instructions for keeping the accounts, will be sent you promptly.

"BOSS" 40TH ANNIVERSARY.

The last week of 1925 was a very interesting and joyful one for the officers, heads of the departments, district managers and salesmen of The Cincinnati Butchers' Supply Company.

They had gathered at Cincinnati for a joint meeting to discuss matters of general interest and to prepare for a live campaign in 1926. On Monday and Tuesday the meetings were held in the assembly hall of the company. The officers led the discussions with short speeches. The experiences exchanged and opinions expressed made all familiar with present conditions and suggested improvements to be made to increase the business in 1926.

On Wednesday the meetings closed with a banquet at the Business Men's Club in honor of the company's fortieth anniversary. Vice-president John J. Dups, Sr., surprised President Charles G. Schmidt with a silver loving cup presented on behalf of the board of directors.

Mr. Schmidt, in thanking them for this token of esteem, pointed out that by working together for mutual benefits, the means are furnished for such good times, mutual pleasure and enjoyment. He closed with the following:

Tra-ra-ra-boom-de-aye!

For C. B. S. Co. I say,
"Beauty" Fixtures, "Boss" Machines,
Boost and push them by all means.
Nineteen Twenty-Six let's show
Hustling makes the business grow,
Brings us orders and good cheer
In our anniversary year.

New York Section

J. C. Wood, of the J. C. Wood Company, Chicago, provision broker, was a visitor to the city this week.

A. E. Hayes, Hately Brothers Company, Chicago, was in New York this week. Archer Hayes is always a welcome visitor.

I. R. Sinsabaugh, branch house auditor, Buffalo, has been a visitor at the Brooklyn Branch of the Jacob Dold Packing Company for the past week.

The many friends of Frank P. Burck, chairman of the New York Meat Council, will regret to learn that he has been confined to his home for the last week, suffering from a severe cold.

T. E. Wilson, president of Wilson & Company, Chicago, was in New York this week. He was accompanied by Mrs. Wilson and their son, Edward, who is returning to Princeton after the Christmas holidays.

John P. Harris, of the House of A. Silz, will leave New York on Wednesday of next week for a visit to the Miami branch of the company. Mr. Harris will make the trip on the new fast boat, the H. F. Alexander, which takes only 48 hours.

Among the visitors to the Cudahy Packing Company's New York offices this week were J. E. Wagner, treasurer; A. H. Ruff, construction department; C. G. Marhoff, Dutch Cleanser department, Chicago; and N. G. Bowldy, district manager, Philadelphia.

M. T. McClelland, general sales manager and a director of John Morrell & Company, and W. S. Thompson, head of the branch house department, Ottumwa, Iowa, are in New York this week attending the sales conference of the company at the Hotel Pennsylvania.

Walter Blumenthal, president of the United Dressed Beef Company, is sailing on January 9th for Europe on the S.S. Berengaria. Mr. Blumenthal is accompanied by his wife and son, and will visit all the principal cities of Europe where branches are established. The party will also visit Egypt during the trip.

Mrs. Bauer, the wife of Louis Bauer, of the Bronx branch, New York State Association, National Retail Meat Dealers, is leaving on Sunday for a four months' sojourn in Florida. Mrs. Bauer, who has been ill for the last four weeks with pneumonia, will stop with her son at his hotel in Sarasota in Southern Florida.

Following is a report of the New York City Health Department of the number

of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending January 2, 1926: Meat—Manhattan, 8,004 lbs.; Brooklyn, 4 lbs.; Queens, 42 lbs.; total 8,050 lbs. Fish—Manhattan, 175 lbs. Poultry and game—Manhattan, 299 lbs.; Brooklyn, 20 lbs.; Queens, 10 lbs.; total, 329 lbs.

Following the custom of recent years the New York Produce Exchange closed at noon on the day before New Year's. Workmen were pressed into service and immediately an arena was prepared for the annual circus, with grandstand seats for the kids from lower Manhattan who are always the guests of the Exchange. At two o'clock the circus, with trick ponies, clowns and acrobats, started and lasted some two hours, to the edification of the poor children of the downtown district. At the conclusion of the performance each child was given a package which contained games, candy, skates for the boys and dolls for the girls. In addition to the children's packages there were family bags, which contained enough food for a family of five. The children, numbering it seemed, more than a thousand, were selected by the police and fire departments and various charitable organizations in the section. It was certainly a wonderful sight to see the staid business men, members of the Exchange, devote time, money and energy to give an afternoon of pleasure to the little tots who have not been endowed with a large share of worldly goods. One of the liveliest and most interested of the provision trade hosts was Arthur Dyer.

BUTCHER SUPPLY CONVENTION.

The Henry Grady Hotel has been selected as headquarters for the fifth annual convention of the National Butchers and Packers' Supply Association at Atlanta, Ga., February 18, 19 and 20, 1926. Reservations should be made to the hotel direct, where accommodation can be secured at reasonable prices.

With his usual forethought, President R. W. Neuburger has mapped out his plans for the conduct of the convention, and has named the following committees:

Entertainment—Edw. C. Smith, chairman, New York; H. I. Polhemus, Boston; E. J. Wirls, St. Louis; Arthur D. Daemicke, Chicago; Irwin M. Solow, Pittsburgh; Frank Cooney, Syracuse; A. E. Hofmann, San Francisco; and D. A. Schnabel, New York.

Nominations—A. J. Malling, Cleveland, chairman; R. J. Bosanko, Denver; Henry Schorer, Hartford; Joseph Block, San Francisco; Leo Brand, New York; R. E. Ottenheimer, Baltimore; and Charles E. Wicke, New York.

Secretary Reed states that the members can bring their wives and have a perfectly

wonderful time, as there are many varied forms of amusements to occupy the ladies while the members are in session.

Among the Master Butchers

Herman Kirschbaum presided at the meeting of Ye Olde New York Branch, New York State Association, National Retail Meat Dealers, on Tuesday evening of this week, although president George Kramer was in attendance. Mr. Kramer had some important matters to discuss on the floor and wanted to be relieved of this duty.

An important communication was received from National Secretary John A. Kotal asking for suggestions as to the prizes to be awarded in connection with the resolution passed at the national convention in Omaha. The prizes are first for the branch showing the greatest numerical increase in membership, and second for the greatest increase in percentage of membership during the fiscal year commencing August, 1925, and ending July 31st, 1926.

Mr. Kramer spoke on the Lindquist bookkeeping system, which he explained in detail. He stated he had made a study of it and found it a very good system, being very simple and complete as well as helpful. The Branch went on record as recommending it as a good system for the retail butchers.

A club boosting attendance at the national convention in Seattle next August, to be known as the "Onward to Seattle Club," was formed and A. Metzger and Moe Loeb were the first two members to join.

A lengthy discussion on the meeting held recently with reference to meat grading followed the talk, and explanation on this subject given by Mr. Kramer. The members were in favor of such classification and grading of meat according to the plan of the Department of Agriculture, if details could be worked out for the retail butchers. The branch is doing everything possible to get the views of the various members and assist the Department.

A proposal for group insurance for the members was presented and discussed at length. A committee was appointed to look into the subject further and report at the next meeting.

South Brooklyn Installation.

Installation of officers was the principal order of business at the meeting of the South Brooklyn Branch, New York State Association of National Retail Meat Dealers on Tuesday evening of this week. State Chairman Fred Hirsch was the guest of honor and installed the newly-elected officers. A. D. Haft, director of the Master Butchers' Laundry Association, was also a visitor.

The officers who will serve for the year

Coats and Aprons of the Better Kind Service as it Should Be

Masters Butchers' Laundry Association, Inc.

An Organization of Butchers, by Butchers, for Butchers

Butchers' Building, 631-641 Atlantic Ave.

Nevins 6157-6563

BROOKLYN, N. Y.

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1926 are: President, Joseph Rossman; vice-president, Edward Karl; recording secretary, John Harrison; financial secretary, Gus Fraederich; treasurer, Harry Kamps; warden, E. Leise; three year trustee, Patrick Naughton.

There were addresses by state chairman Fred Hirsch, past president L. Bender, R. Selke, H. Schneider, and of course the meeting would not have been a success without a few words from the ever-reliable David Van Gelder. Refreshments were heartily enjoyed by all. After the meeting pinochle was played and much amusement was caused by putting the past president up to a 450 hand and making him give bate.

Plans for Inter-Branch Ball.

The monster inter-branch dinner and dance of the Greater New York branches, New York State Association of the National Retail Meat Dealers, to be held at the Hotel Astor on Sunday, January 31st, from present indications will be an assured success. The dinner will be one of the finest and the entertainment as well as the music for dancing has been selected with great care. State Chairman Fred Hirsch is urging the members to secure their tickets and make table reservations through their local presidents as early as possible, in order that everybody may be seated with their friends. Another meeting of the various committees will be held on Monday evening, January 11.

Hirsch a Busy Man.

State Chairman Fred Hirsch is some busy man—Monday evening a meeting of the Master Butchers' Laundry Association; Tuesday, installation of officers at the South Brooklyn branch; Wednesday, installation of officers at the Bronx branch, and Friday, auditing committee work.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Jan. 2, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Germany—Smoked hams...	785 lbs.	
Germany—Sausage in tins...	1,000 lbs.	
Italy—Sausage in tins...	400 lbs.	
Italy—Sausage, loose...	20,000 lbs.	
Italy—Canned meats...	1,130 lbs.	
Spain—Sausage...	252 lbs.	
Canada—Quarters of beef...	138	
Canada—Calf carcasses...	272 lbs.	
Canada—Pork tenderloins...	10,980 lbs.	
Canada—Lamb carcasses...	274	
Canada—Smoked pork...	6,000 lbs.	
Canada—Lamb cuts...	185 lbs.	
Canada—Beef tongues...	3,200 lbs.	
Canada—Pork loins in casings...	495 lbs.	
South America—Canned beef...	864,000 lbs.	
Holland—Smoked pork...	1,648 lbs.	
France—Tripe in tins...	200 lbs.	
France—Hams in tins...	200 lbs.	
Germany—Cooked hams...	157 lbs.	
Germany—Loose sausage...	407 lbs.	

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

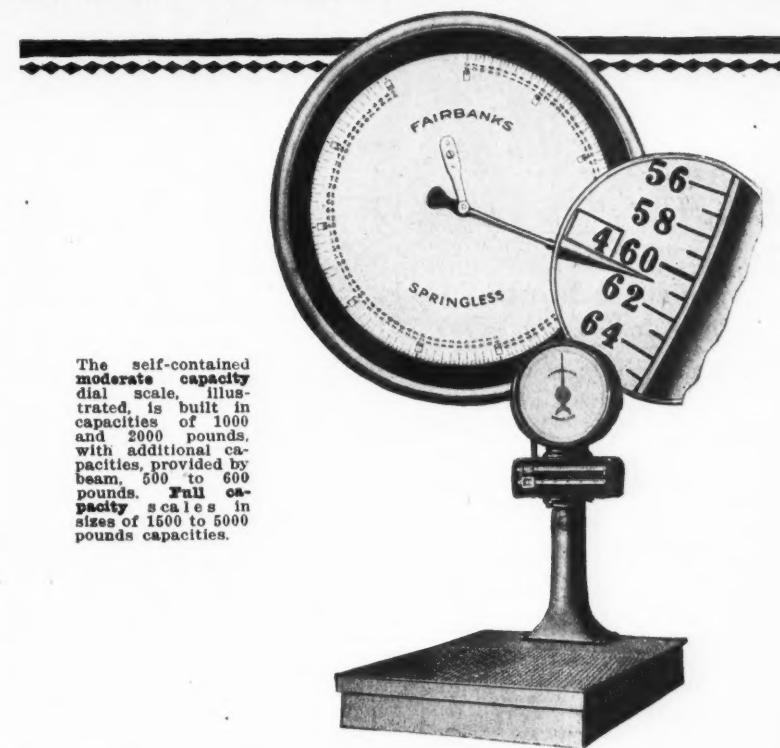
and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.
BOSTON

MASS.



The Truth—quickly told

Does your business mark time while weights are being taken? Fairbanks Dial Scales will wipe out these delays. Super scales in every sense of the word, these direct reading dial scales are built to keep time with the demands of modern high-speed commerce.

Their accuracy is traditional—for behind it lies a century of scale building that has set the standard for the world. Speed is in-built, with the result that they are highly efficient, time and labor saving, and absolutely reliable.

Readings to full capacity of the dial are indicated instantly. There are no calculations to be made. The dial shows the correct full weight at the tip of the pointer. The most inexperienced weighman can take readings at a glance, without chance for error.

These scales are filling a wide demand in modern warehouses today. Send for descriptive bulletin.

FAIRBANKS

The Easiest Reading Dial

SCALES

Preferred the World Over

New York
Broome and Lafayette Streets



Chicago
900 S. Wabash Ave.

And 40 other principal cities in the United States.

1337

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, top	\$11.00
Cows, canners and cutters	2.75@ 4.00
Bulls, bologna	6.25@ 6.40

LIVE CALVES.

Calves, veal, top, per 100 lbs.	@16.50
Calves, veal, fair to good	15.50@16.00
Calves, veal, culs, per 100 lbs.	8.00@10.00

LIVE SHEEP AND LAMBS.

Lambs, top, per 100 lbs.	@17.50
Lambs, fair to good, per 100 lbs.	16.00@17.00
Ewes	2.50@ 8.00

LIVE HOGS.

Hogs, heavy	13.00@13.25
Hogs, medium	13.25@13.35
Hogs, 150 lbs.	13.25@13.35
Hogs, 140 lbs.	13.00@13.75
Pigs, under 80 pounds	13.00@13.85
Roughs	@10.50

DRESSED HOGS.

Hogs, heavy	@19 1/2
Hogs, 150 lbs.	@19 1/2
Hogs, 100 lbs.	@20
Pigs, 80 lbs.	@20 1/2
Pigs, under 140 lbs.	@20 1/2

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	19 @21
Choice, native, light	20 @22
Native, common to fair	16 @18

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	16 @18
Native choice yearlings, 400@600 lbs.	17 @19
Western steers, 600@800 lbs.	15 @16
Texas steers, 400@600 lbs.	12 @14
Good to choice helpers.	16 @18
Good to choice cows.	12 @14
Common to fair cows.	10 @11
Fresh bologna bulls.	9 @10

BEEF CUTS.

	Western.	City.
No. 1 ribs.	25 @27	28 @32
No. 2 ribs	22 @24	24 @26
No. 3 ribs.	@14
No. 1 loins.	33 @36
No. 2 loins.	28 @32
No. 3 loins.	24 @27
No. 1 hinds and ribs.	25 @27	22 @27
No. 2 hinds and ribs.	19 @20	19 @21 1/2
No. 3 hinds and ribs.	14 @17	17 @18
No. 1 rounds.	16 @18
No. 2 rounds.	14 @16
No. 3 rounds.	11 @15
No. 1 chuck.	16 @18	16 @17
No. 2 chuck.	14 @15
No. 3 chuck.	9 @10	12 @13
Bolognas	6 @12
Rolls, reg., 6@8 lbs. avg.	22 @23
Rolls, reg., 4@6 lbs. avg.	17 @18
Tenderloins, 4@5 lbs. avg.	60 @70
Tenderloins, 5@6 lbs. avg.	80 @90
Shoulder clods	10 @11

DRESSED CALVES.

Prime	23 @24
Choice	20 @22
Good	16 @19
Medium	14 @15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring	20 @30
Lambs, poor grade	24 @26
Sheep, choice	18 @20
Sheep, medium to good	14 @16
Sheep, culs	12 @13

SMOKED MEATS.

Hams, 8@10 lbs. avg.	26 @27
Hams, 10@12 lbs. avg.	25 1/2 @26 1/2
Hams, 12@14 lbs. avg.	25 @26
Picnics, 4@6 lbs. avg.	19 @20
Picnics, 6@8 lbs. avg.	18 @19
Rollettes, 6@8 lbs. avg.	19 @20
Beef tongue, light	22 @24
Beef tongue, heavy	26 @28
Bacon, boneless, Western	29 @30
Bacon, boneless, city	25 @26
Pickled bellies, 10@12 lbs. avg.	21 1/2 @22 1/2

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. avg.	@25
Pork tenderloins, fresh	45 @50
Pork tenderloins, frozen	30 @35
Shoulders, city, 10@12 lbs. avg.	18 @19
Shoulders, Western, 10@12 lbs. avg.	18 @19
Butts, boneless, Western	25 @26
Butts, regular, Western	22 @23
Hams, city, fresh, 6@8 lbs. avg.	23 @26
Hams, Western, fresh, 6@8 lbs. avg.	23 @24
Picnic hams, Western, fresh, 6@8 lbs. avg.	16 @16
Pork trimmings, extra lean	21 @22
Pork trimmings, regular 50% lean	13 @15
Spare ribs, fresh	18 @19
Leaf lard, raw	16 @17

Western, 43 to 47 lbs. to dozen, lb.	31 @34
Western, 36 to 42 lbs. to dozen, lb.	30 @31
Western, 31 to 35 lbs. to dozen, lb.	30 @31
Western, 25 to 30 lbs. to dozen, lb.	32 @36
Western, 21 to 24 lbs. to dozen, lb.	33 @38
Western, 17 to 20 lbs. to dozen, lb.	35 @40

Fowls—fresh—dry picked—barrels—fair to good:		
Western, 6 lbs. and over, lb.	26 @29
Western, 5 to 5 1/2 lbs., lb.	26 @29
Western, 4 to 4 1/2 lbs., lb.	24 @27
Western, 3 1/2 lbs., lb.	21 @24
Western, 3 lbs. each and under, lb.	18 @21

Ducks—

Western, fatted, over 4 lbs., bbls.	30 @33
Squabs—		
White, 12 lbs. to dozen, per dozen	\$10.25@10.75
White, 10 lbs. to dozen, per dozen	8.50@ 9.00
Culls, per dozen	1.00@ 2.00

LIVE POULTRY.

Chickens, colored, large, via express	32 @34
Turkeys, via express	45 @50
Geese, swan, via express	16 @16
Pigeons, per pair, via freight or express	60 @60
Guineas, per pair, via freight or express	80 @80

BUTTER.

Creamery, extras (92 score)	48 @48
Creamery, firsts (90 to 91 score)	46 1/2@47 1/2
Creamery, seconds	43 @44
Creamery, lower grades	42 @42 1/2

EGGS.

Extras, per dozen	45 @46
Extra firsts	43 @44
Firsts	41 @42
Checks	33 @34

FERTILIZER MATERIALS.

BAKIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.	@2.80
Ammonium sulphate, double bags, per 100 lbs., f.o.b. New York	@2.90
Blood, dried 15-16% per unit	@4.10
Fish scrap, dried, 11% ammonium, 15% B.	
P. L., bulk, f.o.b. fish factory	4.25@10c
Fish guano, foreign, 13@14% ammonia, 10% P. L.	4.35@10c
10% P. L.	Nominal.
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	Nominal.
Soda Nitrate, in bags, 100 lbs. spot	@2.67
Soda Nitrate, in bags, Feb.	@2.69
Tankage, ground, 10% ammonia, 15% B. P. L.	4.25@10c
Tankage, unground, 9@10% ammonia	3.65@10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@36.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@37.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% Flat	@10.50
At Value.		

Potash.

Kainit, 12.4% bulk, per ton	@ 8.00
Manure salt, 20% bulk, per ton	@11.00
Muriate in bags, basis 80%, per ton	@33.00

Sulphate in bags, basis 90%, per ton	@43.50
At Value.		

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Dec. 31, 1925:		
December 25	26	28
Chicago	48	47 1/2
New York	50 1/2	50
Boston	49	50
Philadelphia	50 1/2	50 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.		
Holiday.	46	45 1/2-45 3/4
		45 1/2
This week.		
Week.		
Since Jan. 1.		
Chicago	31,608	34,743 3,390,770
New York	42,237	39,604 3,343,830
Boston	5,383	9,716 1,177,235
Philadelphia	12,917	11,579 959,931

26.

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38
40

29
29
27
24
21

33

0.75
9.00
2.00

34
50
16
60
80

48
47 1/2
44
42 1/2

40
44
42
34

2.80

2.00

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